



In your box

- 2 oz. Shredded Mozzarella
- ½ tsp. Garlic Salt
- .84 oz. Mayonnaise
- 2 tsp. Sugar
- 1 Yellow Onion
- ¼ fl. oz. Truffle Oil
- 12 oz. Fingerling Potatoes
- ½ oz. Grated Parmesan
- 2 Pretzel Sticks

Customize It Options

- 10 oz. Steak Strips
- 13 oz. Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 10 oz. USDA Choice Sliced Flank Steak
- 12 oz. Impossible Burger

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt, Pepper
- Baking Sheet, Mixing Bowl,
- 2 Large Non-Stick Pans

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Steak and Caramelized Onion Sandwich with Mozzarella and Truffle Aioli

with cheesy fingerling potatoes

NUTRITION per serving—Calories: 923, Carbohydrates: 77g, Sugar: 16g, Fiber: 7g, Protein: 47g, Sodium: 1624mg, Fat: 48g, Saturated Fat: 15g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

45-55 min.

Cook Within

6 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **450 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **garlic salt**



1. Roast the Potatoes

- Halve **potatoes** lengthwise.
- Add potatoes to prepared baking sheet and toss with 2 tsp. **olive oil**, half the **garlic salt** (reserve remaining for steak strips), and a pinch of **salt** and **pepper**.
- Spread into a single layer and roast in hot oven until golden brown and fork-tender, 25-30 minutes, flipping once halfway through.
- Top roasted potatoes with **Parmesan**.
- While potatoes roast, prepare ingredients.



2. Prepare Ingredients and Make Truffle Aioli

- Halve and peel **onion**. Slice halves into thin strips.
- Combine **mayonnaise** and **truffle oil** in a mixing bowl. Set aside.
- Separate **steak strips** into a single layer and pat dry.

Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using **Impossible burger**, follow same instructions as steak strips in Step 4, breaking up burger until heated through, 4-6 minutes.
- If using **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as steak strips in Step 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



3. Caramelize the Onion

- Place a large non-stick pan over medium heat. Add 2 tsp. **olive oil** and **onion** to hot pan and stir occasionally until lightly browned, 4-6 minutes.
- Add 2 Tbsp. **water** to pan and bring to a simmer. Once simmering, cook until tender, 8-10 minutes.
- *If pan becomes dry, add water, 1 Tbsp. at a time, until onion is tender.*
- Remove from burner. Stir in **sugar** until combined. Transfer onion to a plate. Wipe pan clean and reserve.
- While onion caramelizes, cook steak strips.



4. Cook the Steak Strips

- Place another large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **steak strips** and remaining **garlic salt** to hot pan. Stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Remove from burner.
- Top with **mozzarella**. Cover and set aside to melt, 3 minutes.



5. Toast Buns and Finish Dish

- Return pan used to cook onions to medium heat. Add **pretzel sticks**, cut side down, to hot, dry pan. Toast until lightly browned, 2-3 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping bottom pretzel stick with **truffle aioli**, **steak mixture**, **onions**, and top pretzel stick. Bon appétit!