



### In your box

- 1 oz. Shredded Swiss Cheese
- 1 fl. oz. Apple Cider Vinegar
- 1 tsp. Garlic Pepper
- 1 tsp. Sugar
- 1 ½ oz. Thousand Island Dressing
- 2 Brioche Buns
- 8 oz. Sweet Potato Sticks
- 2 oz. Light Cream Cheese
- 3 oz. Shredded Red Cabbage

### Customize It Options

- 10 oz. Steak Strips
- 10 oz. Sliced Pork
- 12 oz. Diced Boneless Skinless Chicken Breasts

### You will need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Large Non-Stick Pan

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



## German-Style Cheesesteak

with roasted sweet potato wedges

NUTRITION per serving—Calories: 902, Carbohydrates: 81g, Sugar: 18g, Fiber: 7g, Protein: 45g, Sodium: 1555mg, Fat: 44g, Saturated Fat: 16g  
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

**35-45 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
- Turn oven on to **450 degrees**. Let preheat, at least 10 minutes.
- Set **cream cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray



### 1. Roast the Sweet Potato Wedges

- Place **sweet potato** on prepared baking sheet and toss with 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil, salt, and pepper into wedges.
- Spread into a single layer and bake in hot oven until browned and tender, 22-25 minutes, flipping once halfway through.
- Rest baked wedges on baking sheet, 5 minutes.
- While wedges bake, make sweet and sour cabbage.



### 2. Make the Sweet and Sour Cabbage

- Place a large non-stick pan over medium-high heat with 1 tsp. **olive oil**.
- Add **cabbage** and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until wilted and beginning to brown, 1-2 minutes.
- Add **sugar** and **cider vinegar**. Stir constantly until almost entirely evaporated, 1-2 minutes.
- Remove from burner and remove cabbage to a plate. Reserve pan; no need to wipe clean.

### Customize It Instructions

- If using **diced chicken**, pat dry and season all over with **garlic pepper**. Follow same instructions as steak strips in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **sliced pork**, follow same instructions as steak strips in Step 3, stirring occasionally until no pink remains and pork reaches minimum internal temperature, 5-7 minutes. Rest, 3 minutes.



### 3. Cook the Steak Strips

- Separate **steak strips** into a single layer and pat dry. Season all over with **garlic pepper**.
- Return pan used to cook cabbage to medium-high heat and add 1 tsp. **olive oil**.
- Add steak strips 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. Remove steak strips to a plate and rest, 3 minutes. Wipe pan clean and reserve.



### 4. Make the Cheese Sauce

- Return pan used to cook steak strips to medium-low heat and add ¼ cup **water** and **cream cheese**. Bring to a simmer.
- Simmer, 1 minute.
- Then stir constantly until cream cheese is melted and combined, 2-4 minutes.
- Still stirring constantly, add **Swiss cheese** in small pinches, stirring until melted and combined.
- Remove from burner and season with a pinch of **salt** and **pepper**.



### 5. Toast Buns and Finish Dish

- Separate **buns**, if necessary.
- Place buns directly on oven rack and toast in hot oven until warmed through, 2-3 minutes.
- Plate dish as pictured on front of card, topping bottom bun with **dressing**, **steak strips**, **cheese sauce**, **sweet and sour cabbage**, and top bun. Bon appétit!