



### In your box

- 2 oz. Sliced Red Onion
- 1 Roma Tomato
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- ½ oz. Crispy Fried Onions
- 1 tsp. Chimichurri Seasoning
- 1 oz. Shredded Mozzarella
- 4 Mini Naan Flatbreads
- 2 oz. Tzatziki Dip

### Customize It Options

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

### You will need

- Olive Oil, Salt
- Baking Sheet, Microwave-Safe Bowl, Large Non-Stick Pan

### Minimum Internal Protein Temperature

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

15 Minute Meal Kit



## Steak Strip Gyro Mini Flatbreads

with mozzarella and tzatziki

NUTRITION per serving—Calories: 764, Carbohydrates: 63g, Sugar: 9g, Fiber: 3g, Protein: 42g, Sodium: 1489mg, Fat: 37g, Saturated Fat: 14g  
 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

15 min.

Cook Within

4 days

Difficulty Level

Easy

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 the broiler
- Prepare a baking sheet with foil



### Customize It Instructions

- If using **sliced pork**, follow same instructions as steak strips in Steps 1 and 2, stirring occasionally until no pink remains and pork reaches minimum internal temperature, 5-7 minutes. Rest, 3 minutes.
- If using **whole chicken breasts**, pat dry, and, on a separate cutting board, cut into 1" pieces. Follow same instructions as steak strips in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.

### 1. Prepare the Ingredients

- Place **red onion** in a microwave-safe bowl and cover with a damp paper towel. Microwave until softened, 1-2 minutes.
- While onions microwave, core **tomato** and cut into ½" dice.
- Pat **steak strips** dry. Coarsely chop.

### 2. Cook the Steak Strips

- Place a large non-stick pan over medium heat and add 1 Tbsp. **olive oil**, microwaved **red onion**, and a pinch of **salt** to hot pan. Stir occasionally until slightly caramelized, 2-4 minutes.
- Add **steak strips** and **seasoning blend**. Stir occasionally until onion is caramelized, no pink remains on steak, and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Stir in **demi-glace** and 1 Tbsp. **water**. Bring to a simmer. Once simmering, remove from burner. Rest, 3 minutes.
- While steak cooks, toast flatbreads.



### 3. Toast the Flatbreads

- Place **flatbreads** on prepared baking sheet, flat side up. Place baking sheet under hot broiler. Broil until flatbreads begin to brown around edges, 1-2 minutes.
- *Don't text and broil! Keep an eye on oven as flatbreads may burn easily under broiler.*
- Carefully remove from oven.

### 4. Bake Flatbreads and Finish Dish

- Top **flatbreads** with **tomatoes**, **steak strip mixture**, then **cheese**. Place under hot broiler and broil again until cheese is melted, 2-3 minutes.
- Plate dish as pictured on front of card, drizzling with **tzatziki dip** and **crispy onions**. Bon appétit!