



#### In your box

5 oz. Corn Kernels  
6 Chive Sprigs  
4 fl. oz. Cream Sauce Base  
1 tsp. Buttermilk-Dill Seasoning  
12 oz. Red Potatoes  
2 tsp. BBQ Spice Rub  
½ oz. Grated Parmesan

#### Customize It Options

12 oz. Sirloin Steaks  
13 ½ oz. Organic Boneless Skinless Chicken Breasts  
13 oz. Boneless Skinless Chicken Breasts  
12 oz. Filets Mignon  
12 oz. Salmon Fillets

\*Contains: milk

#### You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, Medium Non-Stick Pan

#### Minimum Internal Protein Temperature

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

#### Classic Meal Kit



## Steak with Creamy Ranch Sauce

and BBQ potatoes with corn

NUTRITION per serving—Calories: 768, Carbohydrates: 53g, Sugar: 9g, Fiber: 5g, Protein: 45g, Sodium: 1195mg, Fat: 49g, Saturated Fat: 19g  
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  
**30-40 min.**

Cook Within  
**6 days**

Difficulty Level  
**Intermediate**

Spice Level  
**Mild**

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to 425 degrees
- Prepare a baking sheet with foil and cooking spray

## Customize It Instructions

- If using **filets mignon**, follow same instructions as sirloin in Steps 1 and 3, cooking until filets reach minimum internal temperature, 5-8 minutes per side. Rest, 3 minutes.
- If using **chicken breasts**, follow same instructions as sirloin in Steps 1 and 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **salmon fillets**, pat dry and season flesh side with a pinch of **salt** and **pepper**. Follow same instructions as sirloin in Steps 1 and 3, cooking salmon, skin side up first, reaches minimum internal temperature, 4-6 minutes per side.



### 3. Cook the Steak

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **steaks** to hot pan and cook until browned and steaks reach a minimum internal temperature of 145 degrees, 4-6 minutes per side.
- Remove steaks to a plate and tent with foil. Rest, 3 minutes. Wipe pan clean and reserve.



### 1. Prepare the Ingredients

- Cut **potatoes** into 1" dice.
- Mince **chives**.
- Pat **steaks** dry, and season both sides with  $\frac{1}{4}$  tsp. **salt** and a pinch of **pepper**.



### 4. Make the Sauce

- Return pan used to cook steaks to medium-high heat.
- Add **cream base** to hot pan and bring to a boil.
- Once boiling, stir in **Parmesan**, **buttermilk dill seasoning**, and **chives**. Return to a boil.
- Once boiling, stir constantly until thickened, 30-60 seconds.
- Remove from burner.



### 2. Roast the Vegetables

- Place **potatoes** on one half of prepared baking sheet and toss with 1 Tbsp. **olive oil** and **BBQ rub**. Massage oil and seasoning into potatoes.
- Spread into a single layer on their side and roast in hot oven until potatoes begin to soften, 11-13 minutes.
- Carefully remove from oven and add **corn** to empty side of tray. Toss with 1 tsp. olive oil and a pinch of **salt**. Tray will be hot! Use a utensil.
- Spread corn into a single layer on one side. Roast again until vegetables are tender and browned, 8-10 minutes.
- While vegetables roast, cook steaks.



### 5. Finish the Dish

- Plate dish as pictured on front of card, spooning **sauce** on **steak**. Bon appétit!