



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.



1. Prepare the Ingredients

- Cut **potatoes** into 1" dice.
- Mince **chives**.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



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.



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.



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.



5. Finish the Dish

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