



In your box

- 1½ oz. Sliced Smoked Provolone
- ½ tsp. Garlic Salt
- 6 Small Flour Tortillas
- 2 Green Onions
- 4 oz. Cremini Mushrooms
- 1 oz. Light Cream Cheese
- ¼ tsp. Red Pepper Flakes
- 4 tsp. Beef Flavor Demi-Glace Concentrate
- 6 oz. Pepper and Onion Mix

Customize It Options

- 10 oz. Steak Strips
- 10 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. Ground Beef
- 20 oz. Double Portion Steak Strips

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

- Olive Oil, Salt, Pepper
- Large Non-Stick Pan, Small Pot

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

15 Minute Meal Kit



Philly Cheesesteak Tacos

with mushrooms, peppers, and onions

NUTRITION per serving—Calories: 670, Carbohydrates: 55g, Sugar: 9g, Fiber: 2g, Protein: 43g, Sodium: 1620mg, Fat: 32g, 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

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, working in batches if necessary.
- If using **diced chicken breasts**, pat dry. Follow same instructions as steak strips in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **ground beef**, follow same instructions as steak strips in Step 2, breaking up beef until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.



1. Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Tear **cheese slices** into 1" pieces.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Separate **steak strips** into a single layer and pat dry. On a separate cutting board, coarsely chop and season all over with **garlic salt**.



3. Warm the Tortillas

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.



2. Cook the Filling

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **white portions of green onions, pepper and onion mix**, and **mushrooms** to hot pan. Stir occasionally until starting to soften, 1-2 minutes.
- Add **steak strips** and stir occasionally until no pink remains and steak reaches a minimum internal temperature of 145 degrees, 4-6 minutes.
- Stir in ¼ cup **water** and **demi-glace**. Bring to a simmer. Once simmering, stir occasionally until liquid is almost entirely evaporated and coats steak, 3-4 minutes.
- Remove from burner. Rest, 3 minutes.
- While filling cooks, heat tortillas and make cheese sauce.



4. Make Cheese Sauce and Finish Dish

- Place a small pot over medium heat and add **cream cheese** and ¼ cup **water**. Bring to a simmer. Once simmering, stir until melted and combined, 30-60 seconds.
- Remove from burner and stir in **cheese pieces**. Taste, and add a pinch of **salt** and **pepper**, if desired. *If sauce stiffens, reheat over low heat and stir in additional 1 Tbsp. water, if necessary.*
- Plate dish as pictured on front of card, filling **tortillas** with **steak mixture** and topping with cheese sauce. Garnish with **green portions of green onions** and **red pepper flakes** (to taste). Bon appétit!