



In your box

- 2 fl. oz. Garlic Aioli
- 1 Lemon
- 1 Romaine Heart
- 2 Roma Tomatoes
- 1 Ciabatta
- 1 Tbsp. Basil Pesto
- ½ oz. Shredded Parmesan Cheese

Customize It Options

- 10 oz. Steak Strips
- 8 oz. Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Filets Mignon
- 10 oz. USDA Choice Sliced Flank Steak

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Large Non-Stick Pan,
- 2 Mixing Bowls, Baking Sheet

Minimum Internal Protein Temperature

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

Classic Meal Kit



Steak House Caesar Salad

with pesto ciabatta croutons

NUTRITION per serving—Calories: 687, Carbohydrates: 60g, Sugar: 5g, Fiber: 5g, Protein: 37g, Sodium: 1479mg, Fat: 47g, Saturated Fat: 11g
 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

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 oven to 425 degrees
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using **diced chicken**, pat dry and season with ½ tsp. **salt** and a pinch of **pepper**. Follow same instructions as steak strips in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **shrimp**, pat dry and season with a pinch of salt and pepper. Follow same instructions as steak strips in Step 3, cooking undisturbed until shrimp reach minimum internal temperature, 2-3 minutes per side.
- If using **filets mignon**, pat dry and season with ½ tsp. salt and a pinch of pepper. Follow same instructions as steak strips in Step 3, cooking until filets reach minimum internal temperature, 5-8 minutes per side. Rest, 3 minutes. Serve alongside **salad**.



1. Prepare the Ingredients

- Hold **romaine heart** at root end and chop coarsely.
- Halve **lemon** lengthwise. Cut one half into wedges and juice the other half.
- Core **tomatoes** and cut into ½" dice.
- Cut **ciabatta** into 1" dice.
- Separate **steak strips** into a single layer and pat dry. Coarsely chop. Season all over with ½ tsp. **salt** and a pinch of **pepper**.



2. Roast the Tomatoes and Croutons

- Place **ciabatta** on prepared baking sheet and spread into a single layer on one side. Place **tomatoes** on empty half and spread into a single layer on their half. Top tomatoes with 1 tsp. **olive oil** and a pinch of **salt** and **pepper**.
- Bake in hot oven until ciabatta is golden brown and tomatoes release juices, 8-12 minutes.
- Cool baked ciabatta croutons, at least 10 minutes. Once cool, combine ciabatta croutons and **pesto** in a mixing bowl. Set aside.
- While tomatoes and croutons bake, cook steak strips.



3. Cook the Steak Strips

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **steak strips** to hot pan and stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Remove from burner. Rest, 3 minutes.
- While steak strips cook, make dressing.



4. Make the Dressing

- In another mixing bowl, combine **garlic aioli**, 1 Tbsp. **lemon juice**, 1 tsp. **olive oil**, and a pinch of **salt** and **pepper** until combined and smooth.



5. Finish the Dish

- Add **romaine**, **steak strips**, **tomatoes**, and **croutons** to bowl with **dressing** and toss or gently stir to combine.
- Plate dish as pictured on front of card, topping salad with **cheese** and squeezing **lemon wedges** over to taste. Bon appétit!