



In your box

- 1 ½ fl. oz. Buttermilk Ranch Dressing
- 1 Roma Tomato
- 1 Jalapeño Pepper
- 1 oz. Seasoned Rice Vinegar
- 6 Small Flour Tortillas
- 1 ½ oz. BBQ Sauce
- 4 oz. Sliced Red Onion
- 1 oz. Shredded Cheddar Cheese

Customize It Options

- 10 oz. Steak Strips
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Impossible Burger
- 10 oz. USDA Choice Sliced Flank Steak

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt
- Mixing 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



BBQ Ranch Steak Tacos

with pickled jalapeños

NUTRITION per serving—Calories: 754, Carbohydrates: 69g, Sugar: 22g, Fiber: 4g, Protein: 39g, Sodium: 1487mg, Fat: 36g, 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



1. Prepare Ingredients and Pickle Jalapeño

- Core **tomato** and cut into ½" dice.
- Stem **jalapeño**, seed, remove ribs, and slice into thin strips. *Wash hands and cutting board after working with jalapeño.*
- Combine jalapeño, **rice vinegar**, and a pinch of **salt** in a mixing bowl. Set aside, at least 5 minutes.
- Separate **steak strips** into a single layer and pat dry. Season with a pinch of salt.



2. Cook the Steak Strips

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

Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using **Impossible burger**, follow same instructions as steak strips in Step 2, seasoning with a pinch of **salt** and breaking up burger until heated through, 4-6 minutes.
- If using **diced chicken breasts**, pat dry and season with a pinch of salt. Follow same instructions as steak strips in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



3. Warm the Tortillas

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Alternatively, place a medium non-stick pan over medium-high heat. Add tortillas, one at a time, to hot, dry pan. Heat undisturbed, 30-45 seconds per side. Remove from pan.



4. Finish the Dish

- Plate dish as pictured on front of card, filling **tortillas** with **steak strips**, **cheese**, and **tomatoes**, and topping with **dressing** and **pickled jalapeño** (to taste). Bon appétit!