



In your box

- ½ oz. Sliced Banana Peppers
- 1 Roma Tomato
- 8 oz. Precooked Rice Pilaf
- 6 Small Flour Tortillas
- 1 Yellow Onion
- 1 tsp. Chimichurri Seasoning
- 2 oz. Tzatziki Dip

Customize It Options

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

You will need

- Olive Oil, Pepper
- Microwave-Safe Bowl, Large Non-Stick Pan

Minimum Internal Protein Temperature

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

Classic Meal Kit



Sliced Beef Gyro Flautas

with tzatziki sauce

NUTRITION per serving—Calories: 882, Carbohydrates: 83g, Sugar: 8g, Fiber: 3g, Protein: 40g, Sodium: 1621mg, Fat: 43g, Saturated Fat: 13g
 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

45-55 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 **450 degrees**
- Only half the **onion** is used in this recipe



Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using **whole chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as steak strips in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, follow same instructions as steak strips in Step 2, breaking up burger until heated through, 4-6 minutes.

1. Prepare the Ingredients

- Core **tomato** and cut into ½" dice.
- Coarsely chop **banana peppers**.
- Halve and peel **onion**. Slice one half into thin strips (remaining half is yours to use as you please!).
- Separate **steak strips** into a single layer and pat dry.

2. Make the Filling

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **steak strips** and a pinch of **pepper** to hot pan. Stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Add **onion, banana pepper, tomato, and seasoning blend** to hot pan. Stir occasionally until heated through, 3-4 minutes.
- Remove from burner.



3. Make the Flautas

- Wrap **tortillas** in a damp paper towel and microwave until warm, 15-30 seconds.
- Place tortillas on a clean work surface. Divide **filling** equally among tortillas. Wipe pan clean and reserve.
- Fold sides of tortilla toward center, then roll bottom edge towards the top, enclosing sides tightly. Place seam side down.

4. Fry the Flautas

- Return pan used to cook filling to medium heat and add 4 tsp. **olive oil**. Cooking in batches if necessary, add **flautas** to hot pan, seam side down. Cook on two "sides" until browned and crispy, 2-3 minutes per "side."
- Remove from burner.
- While flautas cooks, heat rice.

5. Heat Rice and Finish Dish

- Remove **rice** from packaging. Place rice in a microwave-safe bowl with 2 Tbsp. **water**. Cover with a damp paper towel. Microwave until warm, 2 minutes. Fluff rice with a fork.
- Plate dish as pictured on front of card, placing **flautas** on **rice** and garnishing with **tzatziki**. Bon appétit!