



Fast & Fresh



HOME CHEF

Steak Gyro Rice Bowl

with onions, peppers, and feta

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.

In your box

- 10 oz. Precooked Rice Pilaf
- 4 oz. Pepper and Onion Mix
- 1 tsp. Chimichurri Seasoning
- 8 oz. Cooked Sliced Beef Tri-Tip
- ½ oz. Feta Cheese Crumbles
- 2 oz. Tzatziki Dip

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

You will need

Pepper

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.

NUTRITION per serving—Calories: 495, Carbohydrates: 46g, Sugar: 6g, Fiber: 2g, Protein: 33g, Sodium: 1572mg, Fat: 19g, Saturated Fat: 6g

Prep & Cook Time

20-30 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

Microwave

- Thoroughly rinse any fresh produce and pat dry. Combine **pepper and onion mix** and 1 Tbsp. **water** in provided tray. Cover tray with a damp paper towel. Microwave, 3 minutes. Remove tray from microwave. Stir in **rice pilaf, beef, seasoning blend**, and a pinch of **pepper**. Cover with a damp paper towel. Microwave again until warmed through, 3-4 minutes. Carefully remove tray from microwave. To serve, garnish with **cheese** and **tzatziki dip**. Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Combine **pepper and onion mix** and 1 Tbsp. **water** in provided tray. Cover tray with foil and place tray on baking sheet. Bake covered in hot oven, 10 minutes. Remove tray from oven and stir in **rice pilaf, beef, seasoning blend**, and a pinch of **pepper**. Cover with foil again and place tray on baking sheet. Bake again covered in hot oven until warmed through, 12-15 minutes. Carefully remove tray from oven. To serve, garnish with **cheese** and **tzatziki dip**. Bon appétit!