



In your box

- 12 oz. Cooked Diced Red Potatoes
- 2 Brioche Buns
- 1 oz. Shredded Cheddar Cheese
- 🔥 3 oz. Diced Poblano
- ½ tsp. Garlic Salt
- ½ oz. Crispy Fried Onions
- 🔥 1 tsp. Taco Seasoning
- 🔥 1 ½ fl. oz. Chipotle Ranch Dressing

Customize It Options

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

*Contains: milk, eggs, wheat

You will need

Olive Oil, Salt, Pepper

Minimum Internal Protein Temperature

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

Oven-Ready



Cheesy Steak and Chipotle Ranch Sandwiches

with potatoes

NUTRITION per serving—Calories: 903, Carbohydrates: 93g, Sugar: 11g, Fiber: 7g, Protein: 44g, Sodium: 1663mg, Fat: 40g, 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

35-45 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Spicy

Before you cook

All cook times are approximate based on testing.



Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using **sliced pork**, follow same instructions as steak strips in Steps 2 and 3, baking uncovered in hot oven until pork reaches minimum internal temperature, 15-20 minutes. Rest, 3 minutes.
- If using **diced chicken**, pat dry. Follow same instructions as steak strips in Steps 2 and 3, baking uncovered in hot oven until chicken reaches minimum internal temperature, 20-25 minutes.

1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **potatoes**, **taco seasoning**, 1 tsp. **olive oil**, and a pinch of **salt** and **pepper** in provided tray. Push to one side.
- Add **poblano** to empty side of tray.
- Bake uncovered in hot oven, 15 minutes.

2. Add the Steak Strips

- Carefully remove tray from oven.
- Separate **steak strips** into a single layer and pat dry. Add steak strips and **garlic salt** to poblanos and stir to combine. *Tray will be hot! Use a utensil.*



3. Bake the Dish

- Bake uncovered in hot oven, 15 minutes.
- Carefully remove tray from oven and top **steak-poblano mixture** with **cheese**. Place **buns** directly on oven rack, cut side down.
- Bake again until buns are toasted, potatoes are tender, and steak strips reach a minimum internal temperature of 145 degrees, 3-5 minutes.
- Carefully remove tray and buns from oven. Rest, 3 minutes. Place steak-poblano mixture on bottom bun and top with **dressing** (to taste), **crispy onions**, and top bun. Bon appétit!