



# Cowboy Steak Sandwich

WITH CHILE-CUMIN OVEN FRIES

Classic



## Prep & Cook Time

35-45 MIN

## Cook Within

6 DAYS

## Difficulty Level

INTERMEDIATE

## Spice Level

SPICY

## You Will Need

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

## Ingredients

- 2 Potato Rolls
- 1 Yellow Onion
- 2 oz. Havarti Cheese Slices
- 1 Tbsp. Chile and Cumin Rub
- 2 Garlic Cloves
- 2 Russet Potatoes
- 2 fl. oz. Green Chili Aioli
- 2 tsp. Beef Flavor Demi-Glace Concentrate

## Customize It Options

- 10 oz. Steak Strips
- 10 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks
- 14 oz. Diced Chicken Thighs
- 20 oz. Double Portion Steak Strips

## 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.

View nutritional information at [www.homechef.com/19731](http://www.homechef.com/19731)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

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

## Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **450 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

### Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, working in batches, if necessary.
- If using **diced chicken breasts**, pat dry. Follow same instructions as steak strips in Step 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **diced chicken thighs**, follow same instructions as above.
- If using **sirloin steaks**, pat dry. Cook steaks in another medium non-stick pan over medium-high heat with 1 tsp. **olive oil** until steak reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner. Slice, if desired.*



### 2. Prepare Ingredients and Toast Buns

- Halve and peel **onion**. Cut halves into 1/4" slices.
- Mince **garlic**.
- Pat **steak strips** dry. Coarsely chop, if desired, then separate pieces.
- Place a large non-stick pan over medium-high heat and spray with **cooking spray**. Add **buns**, cut side down, to hot pan and toast until lightly browned, 2-3 minutes.
- Remove toasted buns from pan. Keep pan over medium-high heat.



### 4. Cook the Steak Strips

- Add **steak strips** to hot pan. Stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Remove from burner and stir in **demi-glace**.
- Make two steak strip-onion piles and top each with **cheese**. Cover, and let cheese melt, 1-2 minutes.



### 1. Bake the Fries

- Cut **potatoes** into 1/4" fries and pat dry.
- Place fries on prepared baking sheet and toss with 1 tsp. **olive oil, chile and cumin rub**, and a pinch of **salt and pepper**. Massage oil and seasoning into fries.
- Spread into a single layer and bake in hot oven until lightly browned, 25-30 minutes, gently tossing fries halfway through.
- While fries bake, continue recipe.



### 3. Caramelize the Onion

- Add 1 tsp. **olive oil** and **onion** to hot pan. Stir often until browned and tender, 6-8 minutes.
- *If browning too quickly, add **water**, 1 Tbsp. at a time, and stir until water is evaporated.*
- Stir in **garlic** and a pinch of **salt and pepper**. Cook until aromatic, 30-60 seconds.



### 5. Finish the Dish

- Plate dish as pictured on front of card, spreading **green chili aioli** (to taste; it's spicy!) on bottom **bun** and topping with **steak strip-onion pile** and top bun. Bon appétit!