

NEW



In your box

- 12 oz. Sirloin Steaks
- 1 tsp. Italian Seasoning Blend
- 2 Green Onions
- 5 oz. Peas
- 1 oz. Shredded Mozzarella
- 1 fl. oz. Garlic Aioli
- ½ tsp. Garlic Salt
- 8 oz. Cooked Diced Red Potatoes
- 2 Tbsp. Panko Breadcrumbs
- 1 oz. Shredded Asiago Cheese

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

You will need

- Olive Oil, Salt, Pepper
- Medium Non-Stick Pan, Mixing Bowl

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.

Oven-Ready Plus



Asiago Crusted Steak

with cheesy mozzarella potatoes and peas

NUTRITION per serving—Calories: 760, Carbohydrates: 52g, Sugar: 6g, Fiber: 7g, Protein: 50g, Sodium: 1640mg, Fat: 44g, 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
20-30 min.

Cook Within
6 days

Difficulty Level
Easy

Spice Level
Not Spicy

Before you cook

All cook times are approximate based on testing.



1. Start the Potatoes

- Move oven rack to middle position. Preheat the broiler. Thoroughly rinse any fresh produce and pat dry.
- Drain **potatoes**. Combine potatoes, 2 tsp. **olive oil**, **Italian seasoning**, and **garlic salt** in provided tray.
- Broil uncovered on middle rack under hot broiler until potatoes are browned, 7-9 minutes.



2. Sear Steaks and Make Topping

- While potatoes broil, pat **steaks** dry, and season both sides with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**.
- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add steaks to hot pan and sear until browned, 3-4 minutes per side.
- Remove from burner. *Steaks will finish cooking in a later step.*
- While steaks sear, trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Combine **garlic aioli**, **Asiago**, white portions of green onions, and a pinch of **salt** in a mixing bowl. Set aside.



3. Bake the Meal

- Carefully remove tray from broiler. Stir **peas** and a pinch of **salt** into **potatoes**, then push to one side. *Tray will be hot! Use a utensil.*
- Transfer **steaks** to empty space in tray. Top evenly with **aioli-Asiago mixture**, then **panko**, pressing gently to adhere.
- Broil again uncovered under hot broiler until panko is toasted and steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes.
- *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- Carefully remove from oven. Rest steaks, 3 minutes. While steaks rest, top potatoes with **mozzarella**. Let melt, 3 minutes.
- Garnish steaks with **green portions of green onions**. Bon appétit!