



Reuben Flatbreads with Sliced Beef

AND RUSSIAN DRESSING

Meal Kit



Prep & Cook Time

30-40 MIN

Cook Within

6 DAYS

You Will Need

Olive Oil, Pepper, Cooking Spray
2 Mixing Bowls, Large Non-Stick Pan, Baking Sheet

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Ingredients

4 oz. Slaw Mix
½ tsp. Garlic Pepper
2 oz. Cream Cheese
3 fl. oz. Deluxe Russian Dressing
1 oz. Shredded Swiss Cheese
1 ½ oz. Dill Pickle Slices
2 Naan Flatbreads

Customize It Options

10 oz. Steak Strips
10 oz. Ground Turkey
10 oz. Ground Beef
10 oz. Sliced Pork
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/23251

*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 **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **dressing**

Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, working in batches if necessary.
- If using **ground beef**, follow same instructions as steak strips in Step 3, breaking up until beef reaches minimum internal temperature, 4-6 minutes.
- If using **ground turkey**, follow same instructions as steak strips in Step 3, breaking up until turkey reaches minimum internal temperature, 6-8 minutes.
- If using **sliced pork**, follow same instructions as steak strips in Steps 2 and 3, stirring occasionally until pork reaches minimum internal temperature, 5-7 minutes. Rest, 3 minutes.



1. Par-Bake the Flatbreads

- Place **flatbreads** on prepared baking sheet. Bake in hot oven until flatbread edges are brown and crispy, 10-12 minutes.
- While flatbreads par-bake, continue recipe.



2. Prepare the Ingredients

- Mince **pickles**.
- In a mixing bowl, combine **slaw mix** and $\frac{1}{3}$ the **dressing** (reserve remaining for flatbreads) and stir vigorously to combine. Set aside, 10 minutes.
- In another mixing bowl, thoroughly combine **cream cheese** and **shredded cheese**. Set aside.
- Pat **steak strips** dry. Coarsely chop, then separate pieces. Season all over with **garlic pepper** and a pinch of **pepper**.



3. Cook the Steak Strips

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. 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. Transfer to a plate. Rest, 3 minutes.



4. Assemble the Flatbreads

- Carefully remove **flatbreads** from oven.
- Evenly spread remaining **dressing** on flatbreads. Top with an even layer of **steak strips**, then dollops of **cheese mixture**.



5. Finish the Dish

- Bake in hot oven until edges are golden-brown and **cheese** is melted, 5-7 minutes.
- Carefully remove from oven.
- Plate dish as pictured on front of card, topping **flatbreads** with **pickles** and **slaw**. Quarter flatbreads, if desired. Bon appétit!