



#### In your box

- .6 oz. Butter
- 2 French Rolls
- 1 Red Onion
- 2 Ears of Corn
- 2 Sirloin Steaks
- 2 Cheddar Cheese Slices
- 1 ½ oz. BBQ Sauce



MEMORIAL DAY SPECIAL

## Patio BBQ Steak Sandwich

with grilled corn

NUTRITION per serving—Calories: 721, Carbohydrates: 70g, Fat: 29g, Protein: 52g, Sodium: 1650mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**30-40 min.**

Cook Within  
**6 days**

Difficulty Level ● □ □  
**Easy**

Spice Level □ □ □  
**Not Spicy**

## 🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Grill Pan or Outdoor Grill

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Set **butter** on counter to soften
- Thoroughly rinse produce and pat dry
- Heat outdoor grill or grill pan to medium-high heat
- Ingredient(s) used more than once: **butter**



1

### Prepare the Ingredients

- Halve **rolls** lengthwise.
- Peel **onion** and slice into ¼” rounds.
- Remove husk from **corn** and rinse again.
- Pat **steaks** dry.



2

### Grill the Bread

- Spray hot grill pan or outdoor grill with **cooking spray**.
- On cut side of **rolls**, spread half the **butter** (reserve remaining for corn). Place rolls on grill, cut side down, and grill until lightly browned, 1-2 minutes.
- Remove rolls to a plate. Keep grill over medium-high heat.
- Halve **cheddar cheese slices** and place two halves on bottom half of each roll to melt.



3

### Cook the Steaks

- Season **steaks** on both sides with ¼ tsp. **salt** and a pinch of **pepper**.
- Place steaks on grill and cook until steaks reach a minimum internal temperature of 145 degrees, 4-5 minutes per side.
- Remove steaks from grill, keeping grill over medium-high heat. Rest steaks 5 minutes, then thinly slice on an angle and tent with foil.



4

### Char the Onion

- Drizzle **onion rounds** with 1 tsp. **olive oil** and season with a pinch of **salt** and **pepper**. Massage oil into rounds.
- Place onion rounds on grill and cook until slightly charred, 2-3 minutes per side.
- Remove onion from grill. Keep grill over medium-high heat.



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### Grill Corn and Finish Dish

- Lightly brush **corn** with 1 tsp. **olive oil** and season with ¼ tsp. **salt**. Place on grill and turn occasionally until corn is slightly charred, 6-8 minutes.
- Remove corn from grill.
- Plate dish as pictured on front of card, topping **bottom half of rolls** with **onion rounds**, **sliced steak**, and **BBQ sauce**. Brush corn with remaining **butter**. Bon appétit!