



# BBQ-Ranch Steak Flatbread

WITH CARAMELIZED ONIONS AND ARUGULA

Meal Kit



## Prep & Cook Time

25-35 MIN

## Cook Within

6 DAYS

## You Will Need

Olive Oil  
Baking Sheet, Medium Non-Stick Pan

## Difficulty Level

INTERMEDIATE

## Spice Level

NOT SPICY

## Ingredients

1 Yellow Onion  
2 Naan Flatbreads  
1½ fl. oz. Buttermilk Ranch Dressing  
2 oz. Shredded Cheddar-Jack Cheese  
3 oz. BBQ Sauce  
½ oz. Baby Arugula

## Customize It Options

10 oz. Steak Strips  
10 oz. Diced Boneless Skinless Chicken Breasts

## 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/24898](http://www.homechef.com/24898)

\*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, sesame, 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 **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil

### Customize It Instructions

- If using **diced chicken breasts**, pat dry. Follow same instructions as steak strips in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



#### 1. Caramelize the Onions

- Halve and peel **onion**. Slice halves into 1/4" strips.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add onions to hot pan and stir occasionally until browned, 10-13 minutes.
- *If pan becomes dry, add **water**, 1 Tbsp. at a time, as needed.*
- Remove from burner. Set aside.
- While onions caramelize, continue recipe.



#### 2. Par-Bake the Flatbreads

- Place **flatbreads** directly on oven rack in hot oven and toast until lightly browned, 6-8 minutes.
- While flatbreads bake, continue recipe.



#### 3. Cook the Steak Strips

- Pat **steak strips** dry. Coarsely chop, then separate pieces.
- Return pan with **onions** to medium-high heat. Add steak strips to hot pan. Stir often until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Remove from burner.



#### 4. Assemble and Bake the Flatbreads

- Place **flatbreads** on a clean work surface and top evenly with **BBQ sauce**, **steak strip-onion mixture**, and **cheese**.
- Place flatbreads directly on oven rack, with prepared baking sheet below to catch any drips. Bake until cheese melts and flatbreads turn golden-brown, 5-7 minutes.
- Carefully remove from oven.



#### 5. Finish the Dish

- Plate dish as pictured on front of card, topping with **dressing** and **arugula**. Bon appétit!