



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

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

Difficulty Level
INTERMEDIATE

Spice Level
NOT SPICY

Customize It Options
10 oz. Steak Strips
20 oz. Double Portion- Steak Strips
10 oz. Ground Beef
10 oz. Diced Boneless Skinless Chicken Breasts

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/36697

*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, sesame, 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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then 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 **20 oz. steak strips**, follow same instructions as 10 oz, working in batches if necessary.
- If using **diced chicken breasts**, pat dry. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **ground beef**, break up until beef reaches minimum internal temperature, 4-6 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 par-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. Rest, 3 minutes.



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 in hot oven 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!