



# Sliced Steak Strip Sandwich with Horseradish Cream

AND POT ROAST POTATOES

Meal Kit



## Prep & Cook Time

30-40 MIN

## Cook Within

6 DAYS

## You Will Need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, Mixing Bowl,  
Large Non-Stick Pan

## Ingredients

- 1 Red Onion
- 1 ½ tsp. Pot Roast Seasoning
- ½ tsp. Garlic Salt
- 1 Tbsp. Horseradish Sauce
- 2 French Rolls
- ½ tsp. Garlic Pepper
- 2 Smoked Gouda Slices
- 12 oz. Yukon Potatoes
- 1 oz. Creme Fraiche
- **Customize It Options**
- 10 oz. Steak Strips
- 20 oz. Double Portion Steak Strips

## Difficulty Level

INTERMEDIATE

## Spice Level

MEDIUM

## 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/36702](http://www.homechef.com/36702)

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

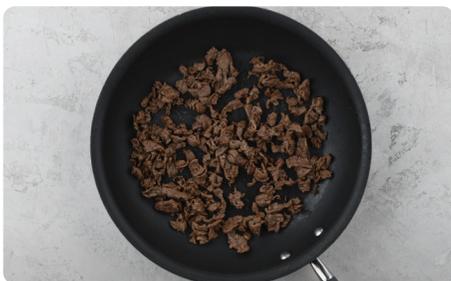
## Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions as 10 oz., working in batches if necessary. You may have leftover filling.



## 2. Prepare Ingredients and Make Horseradish Cream

- Halve and peel **onion**. Cut halves into 1/2" slices.
- Combine **creme fraiche**, **horseradish** (to taste), and **garlic pepper** in a mixing bowl. Set aside.
- Pat **steak strips** dry. Coarsely chop, then separate pieces. Season all over with a pinch of **salt** and **pepper**.



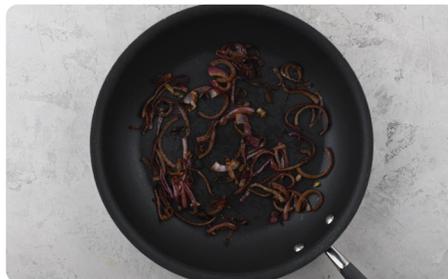
## 4. Cook the Steak Strips

- Return pan used to caramelize onions to medium-high heat and add 1 tsp. **olive oil**. Add **steak strips**, remaining **garlic salt**, and a pinch of **pepper** 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. Rest, 3 minutes.



## 1. Roast the Potatoes

- Quarter **potatoes**.
- Place potatoes on prepared baking sheet and toss with 2 tsp. **olive oil**, 1/4 tsp. **salt**, 1/4 tsp. **pepper**, and **pot roast seasoning**. Spread into a single layer.
- Roast in hot oven until browned and tender, 25-27 minutes, flipping once halfway through.
- While potatoes roast, continue recipe.



## 3. Caramelize the Onions

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **onions** to hot pan and stir occasionally until browned, 10-12 minutes.
- If pan becomes dry, add water, 1 Tbsp. at a time, as needed.
- Add half the **garlic salt** (reserve remaining for steak strips).
- Remove from burner. Transfer to a plate. Reserve pan; no need to wipe clean.



## 5. Toast Rolls and Finish Dish

- After 25-27 minutes, carefully remove **potatoes** from oven. Transfer to a plate.
- Halve **rolls**, if necessary, and place on now-empty baking sheet (no need to replace foil). Place **cheese** over top roll halves.
- Toast in hot oven until cheese is melted, 1-2 minutes.
- Carefully remove from oven.
- Plate dish as pictured on front of card, topping bottom roll with **steak strips**, **caramelized onions**, **horseradish cream** (to taste), and top roll. Bon appétit!