



#### In your box

- 1 Red Onion
- ¼ oz. Cilantro
- 2 Russet Potatoes
- 1 Roma Tomato
- 10 oz. Steak Strips
- 1 Tbsp. Chile and Cumin Rub
- 2 French Rolls
- 4 oz. Shredded Mozzarella



## Tex-Mex Steak Sandwich

with caramelized onion and oven fries

NUTRITION per serving—Calories: 815, Carbohydrates: 86g, Fat: 28g, Protein: 54g, Sodium: 1742mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**40-50 min.**

Cook Within  
**6 days**

Difficulty Level ● ● ● ● ●  
**Intermediate**

Spice Level ● ● ● ● ●  
**Mild**

## 🕒 You will need

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

## 👑 Before you cook

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

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **onion, cilantro**



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### Bake the Fries

- Cut **potatoes** into ¼” sticks. Place potatoes on prepared baking sheet and toss with 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer and bake in hot oven until lightly browned, 20 minutes, tossing fries once halfway through.
- After fries have baked 20 minutes, toss again, and bake until golden brown, 18-20 minutes.
- While fries bake, prepare ingredients.



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### Prepare the Ingredients

- Halve and peel **onion**. Cut ¼ the onion into a fine dice and remaining into thin strips.
- Core **tomato** and cut into ¼” dice.
- Mince **cilantro**, stems and leaves.
- Pat **steak strips** dry, and season with **seasoning rub**.



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### Caramelize the Onion

- Place a large non-stick pan over medium-low heat.
- Add 1 tsp. **olive oil**, **onion slices**, and a pinch of **salt** to hot pan. Stir occasionally until onion slices are lightly caramelized, 15-20 minutes.
- While onion caramelizes, toast rolls.



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### Toast Rolls and Make Pico de Gallo

- Halve **rolls** lengthwise, if necessary, and separate into halves.
- Place directly on oven rack, cut side down. Bake until toasted, 3-5 minutes.
- While rolls toast, combine **tomato**, **finely diced onion** (to taste), and half the **cilantro** (reserve remaining for fries) in a mixing bowl.



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### Finish the Dish

- Once onions caramelize, turn heat up to high, and add **steak strips** to pan. Stir occasionally until no pink remains, 4-6 minutes.
- Top with **cheese** and remove from burner.
- Plate dish as pictured on front of card, filling **rolls** with steak strips, **caramelized onions**, and **pico de gallo**. Garnish fries with remaining **cilantro**. Bon appétit!