



- In your box**
- 3 oz. Shredded Cheddar-Jack Cheese
 - ½ oz. Baby Arugula
 - 1 ½ oz. Ranch Dressing
 - 3 oz. BBQ Sauce
 - 1 Yellow Onion
 - 2 Naan Flatbreads
 - 10 oz. Steak Strips



BBQ-Ranch Steak Flatbread

with caramelized onions and arugula

NUTRITION per serving—Calories: 992, Carbohydrates: 95g, Fat: 45g, Protein: 53g, Sodium: 1878mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

**Nutritional information may vary if you selected ground beef as your protein*

Prep & Cook Time

25-35 min.

Cook Within

6 days

Difficulty Level ● □ □ □

Easy

Spice Level □ □ □ □

Not Spicy

① You will need

Olive Oil

Baking Sheet, Medium Non-Stick Pan

👑 Before you cook

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

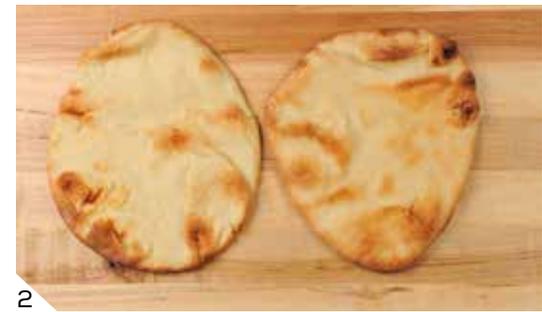
- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil



1

Caramelize the Onions

- Halve and peel **onion**. Slice halves into $\frac{1}{4}$ " strips.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add onion slices to hot pan and stir occasionally until browned, 10-13 minutes.
- *If pan becomes dry, add water 1 Tbsp. at a time.*
- Remove from burner. Keep onions in pan.
- While onions caramelize, par-bake flatbreads.



2

Par-Bake the Flatbreads

- Place **flatbreads** directly on oven rack in hot oven and toast until lightly browned, 6-8 minutes



3

Cook the Steak Strips

- Separate **steak strips** into a single layer and pat dry.
- Place pan with **onions** over medium-high heat. Add steak strips to hot pan. Stir often until no pink remains, 4-6 minutes.
- *If using ground beef, add to hot pan and cook, breaking up meat with a spoon, until no pink remains, 4-6 minutes.*
- Remove from burner.



4

Assemble and Bake the Flatbreads

- Place **flatbreads** on a clean work surface and spread on **BBQ sauce** evenly. Add **steak strip-onion mixture** and top with **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.



5

Finish the Dish

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