



In your box

- 1 Yellow Onion
- 4 oz. Shredded Mozzarella
- 4 tsp. Beef Demi-Glace
- 1 tsp. Cornstarch
- 2 Naan Flatbreads
- ½ oz. Balsamic Vinegar
- 1 tsp. Pot Roast Seasoning

Customize It Options

- 10 oz. Steak Strips
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. USDA Choice Sliced Flank Steak
- 10 oz. Ground Beef

You will need

- Olive Oil
- Baking Sheet, Large Non-Stick Pan, Mixing Bowl



Staff Pick

French Dip Steak Flatbread

with onion and mozzarella

NUTRITION per serving—Calories: 863, Carbohydrates: 79g, Fat: 36g, Protein: 55g, Sodium: 1834mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.

Prep & Cook Time
25-35 min.

Cook Within
6 days

Difficulty Level
Intermediate

Spice Level
Not Spicy

👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to 400 degrees
- Prepare a baking sheet with foil

Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using **diced chicken breasts**, pat dry and season all over with a pinch of **salt** and **pepper**. Follow same instructions as steak strips in Step 3, stirring occasionally until browned and chicken reaches minimum internal temperature, 5-7 minutes.
- If using **ground beef**, combine with a pinch of salt and pepper. Follow same instructions as steak strips in Step 3, stirring occasionally until browned and no pink remains on meat, 4-6 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Cook the Onion

- Halve and peel **onion**. Slice halves into thin strips.
- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**. Add onion to hot pan and stir occasionally until browned, 10-12 minutes.
- *If pan becomes too dry, add water, 1 Tbsp. at a time, and stir until evaporated.*
- Transfer to a plate. Reserve pan; no need to wipe clean.
- While onion cooks, separate **steak strips** into a single layer and pat dry.



2

Par-Bake the Flatbreads

- Place **flatbreads** directly on oven rack and bake in hot oven until lightly browned, 6-8 minutes.
- While flatbreads par-bake, cook steak strips.



3

Cook the Steak Strips

- Return pan used to cook onion to medium-high heat and add 1 tsp. **olive oil**. Add **steak strips** and **seasoning blend** to hot pan and stir occasionally until no pink remains, 4-6 minutes.
- Remove from burner.



4

Assemble and Bake Flatbreads

- Place **flatbreads** on a clean work surface. Top both with half the **cheese**, then **caramelized onions** and **steak strips**. Top with remaining cheese.
- Place flatbreads directly on oven rack, with prepared baking sheet on rack below to catch any drips. Bake in hot oven until golden brown and cheese is melted, 5-7 minutes.
- Reserve pan; no need to wipe clean.
- While flatbreads bake, make sauce.



5

Make Sauce and Finish Dish

- In a mixing bowl, combine ¼ cup **water** and **cornstarch** until smooth.
- Return pan used to cook steak strips to medium heat and add **balsamic vinegar**. Bring to a simmer. Once simmering, add **demi-glace** and cornstarch-water mixture. Stir constantly until thickened, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, drizzling sauce over **flatbreads**. Bon appétit!