



In your box

4 tsp. Chicken Demi-Glace
2 oz. Sour Cream
2 fl. oz. Tomatillo Salsa
1 Green Bell Pepper
¼ oz. Cilantro
1 tsp. Fajita Seasoning
1 fl. oz. Red Cooking Wine
8 oz. Chili Lime Rice

Customize It Options

10 oz. Steak Strips
8 oz. Jumbo Shrimp
10 oz. Antibiotic-Free Ground Beef
12 oz. Ground Pork

*Contains: milk, shellfish (shrimp)

You will need

Olive Oil, Salt
Large Non-Stick Pan, Mixing Bowl,
Microwave-Safe Bowl



Creamy Salsa Verde Steak Strips

with Mexican rice

NUTRITION per serving—Calories: 518, Carbohydrates: 47g, Fat: 20g, Protein: 36g, Sodium: 1753mg.

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

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

10-15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Medium

👑 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

Customize It Instructions

- If using **shrimp**, pat dry and season all over with seasoning blend. Follow same instructions as steak strips in Step 2, cooking until shrimp reaches a minimum internal temperature of 145 degrees, 2-3 minutes per side
- If using **ground pork**, cook with **seasoning blend** in a large non-stick pan over medium-high heat, breaking up with a spoon until no pink remains, 5-7 minutes. Remove to a plate and wipe pan clean. Start Step 2, omitting the steak strip directions.
- If using **ground beef**, cook with **seasoning blend** in a large non-stick pan over medium-high heat, breaking up with a spoon until no pink remains, 4-6 minutes. Remove to a plate and wipe pan clean. Start Step 2, omitting the steak strip directions.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Mince **cilantro** (no need to stem).
- Stem, seed, remove ribs, and cut **green bell pepper** into ½" dice.
- Separate **steak strips** into a single layer and pat dry. Season all over with **seasoning blend**.



2

Cook the Peppers and Steak

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **green bell pepper** and a pinch of **salt** to hot pan and stir occasionally until tender, 3-4 minutes.
- Add **steak strips** and stir occasionally until starting to brown, 2-3 minutes.
- Add **wine** and cook until almost completely evaporated, 30-60 seconds.
- Add **demi-glace** and stir occasionally until sauce coats mixture and no pink remains on steak, 1-2 minutes.
- Remove from burner.
- While steak cooks, heat rice.



3

Heat the Rice

- Remove **rice** from packaging and place in a microwave-safe bowl with 2 Tbsp. **water**. Cover with a damp paper towel. Microwave until warm, 2 minutes.
- Fluff rice with a fork.



4

Make Creamy Salsa and Finish Dish

- In a mixing bowl, combine **cilantro**, **sour cream**, and **tomatillo salsa** (to taste).
- Plate dish as pictured on front of card, topping **rice** with **steak mixture** and garnishing with creamy salsa. Bon appétit!