



In your box

- 2 Russet Potatoes
- 2 Pretzel Buns
- 1 oz. Sliced Banana Peppers
- .42 oz. Mayonnaise
- 1 tsp. Chimichurri Seasoning
- 2 Provolone Slices
- 1 Shallot
- 2 tsp. Beef Demi-Glace
- 1 fl. oz. White Wine Vinegar

Customize It Options

- 10 oz. Steak Strips
- 14 oz. Diced Chicken Thighs
- 4 oz. Bacon

*Contains: milk, eggs, wheat

You will need

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



Steak Strip Provolone Pretzel Roll Sandwich

with pickled vegetables and herbed oven fries

NUTRITION per serving—Calories: 784, Carbohydrates: 77g, Fat: 30g, Protein: 50g, Sodium: 1834mg.

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

30-40 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Mild

👑 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 **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Upon delivery, remove **potato** from meal bag and store at room temperature

Customize It Instructions

- If using **chicken thighs**, pat dry and season with a pinch of salt and pepper. Follow same instructions as steak strips in Step 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **bacon**, line a plate with a paper towel. Place a medium non-stick pan over medium heat and add bacon to hot pan. Flip occasionally until crisp, 6-8 minutes. Transfer to towel-lined plate to remove excess oil. Top sandwich with bacon.

Minimum Internal Temperature

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



1

Cook the Potatoes

- Cut **potatoes** into ½" fries. Place a large non-stick pan over high heat and add 2 tsp. **olive oil**. Add potatoes to hot pan and stir occasionally until starting to brown, 4-5 minutes.
- Transfer to prepared baking sheet and spread into a single layer. Toss with **seasoning blend**, ¼ tsp. **salt**, and a pinch of **pepper** and spread into a single layer. Roast in hot oven until golden brown, 12-14 minutes.
- Reserve pan; no need to wipe clean.
- While potatoes cook, prepare ingredients.



2

Prepare the Ingredients

- Coarsely chop **banana peppers**.
- Peel and halve **shallot**. Slice halves into thin strips.
- Separate **steak strips** into a single layer and pat dry.



4

Cook the Steak

- Return pan used to cook potatoes to medium-high heat and add 1 tsp. **olive oil**. Add **steak strips** to hot pan. Stir occasionally until no pink remains, 4-6 minutes.
- Stir in **demi-glace** and 2 Tbsp. **water**. Cook until liquid is slightly reduced, 1-2 minutes.
- Remove from burner.



3

Make the Pickled Vegetables

- Combine **banana peppers**, **shallot**, and **white wine vinegar** in a microwave-safe bowl. Microwave on high, 30 seconds.
- Stir, and set aside.



5

Finish the Dish

- Carefully, move **fries** to one side of baking sheet and gently flip.
- Halve **pretzel buns**, if necessary. Place buns on empty side of sheet. Spread **mayonnaise** on bottom buns, and top with **steak strips** and **cheese**. Bake until cheese is melted, 4-5 minutes.
- Plate dish as pictured on front of card, topping sandwiches with **pickled vegetables** (to taste) and top buns. Bon appétit!