



In your box

- 4 Mini Naan Flatbreads
- 1 tsp. Seasoned Salt Blend
- 6 oz. Fajita Mix
- 2 oz. Sour Cream
- 1 oz. Feta Cheese

Customize It Options

- 10 oz. Steak Strips
- 10 oz. USDA Choice Sliced Flank Steak



Oven-Ready

Mediterranean Steak Strips Gyros with feta

NUTRITION per serving—Calories: 590, Carbohydrates: 55g, Fat: 23g, Protein: 42g, Sodium: 1694mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

Prep & Cook Time

25-35 min.

Difficulty Level

Easy

Spice Level

Not Spicy



Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Mix **fajita mix**, **steak strips**, and **seasoned salt** in provided tray until completely combined.
- *If using flank steak, follow same instructions.*



Bake Dish and Heat Flatbreads

- Bake uncovered in hot oven until **fajita mix** is tender and **steak strips** are browned, 15-18 minutes.
- Place **flatbreads** directly on oven rack and bake in hot oven until warm and pliable, 2-3 minutes.
- *If using flank steak, follow same instructions.*



Finish the Dish

- Plate dish as pictured on front of card, placing **steak strip mixture** in **flatbreads** and top with **feta cheese** and **sour cream**. Bon appétit!