



In your box

- 1 ½ oz. Ranch Dressing
- 2 tsp. Taco Seasoning
- 2 Ears of Corn
- 1 ½ oz. BBQ Sauce
- 8 oz. Cooked Red Potatoes
- 2 oz. Shredded Cheddar-Jack Cheese
- ½ oz. Crispy Jalapeños

Customize It Options

- 12 oz. Sirloin Steaks
- 14 oz. USDA Choice New York Strip Steak (Serves 2)



Oven-Ready

BBQ Ranch Steak with cheesy potatoes and corn

NUTRITION per serving—Calories: 661, Carbohydrates: 41g, Fat: 35g, Protein: 48g, Sodium: 1268mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

Prep & Cook Time

20-30 min.

Difficulty Level

Easy

Spice Level

Medium



1

Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium.
- Place **potatoes**, **seasoning blend**, and 2 tsp. **olive oil** in provided grill bag and roll open end of bag to seal. Shake gently to mix.
- Peel husks off **corn**.
- Season **steaks** on both sides with ¼ tsp. **salt** and a pinch of **pepper**.
- *If using NY strip steak, follow same instructions.*



2

Grill the Meal

- Place grill bag, window-side up, on hot grill and cook until **potatoes** are tender and heated through, 15-20 minutes. *Do not close grill; heat from a closed grill will cause grill bag window to melt.*
- Place **corn** on hot grill and cook until tender and charred, 4-6 minutes, rotating once halfway through.
- Place **steaks** on hot grill and cook until steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes per side.
- *If using NY strip steak, follow same instructions, grilling until steak reaches a minimum internal temperature of 145 degrees, 9-11 minutes per side.*



3

Finish the Dish

- Carefully open grill bag and scoop out **potatoes**. Top with **cheese**.
- Halve **NY Strip steak** to serve.
- Plate dish as pictured on front of card, topping **steaks** with **ranch dressing** and **BBQ sauce**. Garnish with **crispy jalapeños** (to taste). Bon appétit!

For a Rainy Day...

If cooking indoors, preheat oven to 400 degrees. Prepare a baking sheet with foil and cooking spray. Remove corn husks. Place on prepared baking sheet and drizzle with 2 tsp. olive oil and season with a pinch of salt and pepper. Bake, 10 minutes. After 10 minutes, push corn to one side, carefully turning. Add potatoes, seasoning blend, and 2 tsp. olive oil to empty half of baking sheet and carefully toss to combine. Spread into a single layer on their half and roast until corn is tender, 7-9 minutes. While vegetables roast, pat steaks dry, and season both sides with ¼ tsp. salt and a pinch of pepper. Place a medium non-stick pan over medium heat and add 2 tsp. olive oil. Place steaks in hot pan and cook until golden brown and steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes per side. Follow same plating instructions.