



In your box

12 oz. Cooked Red Potatoes
2 oz. Tuscan Tomato Sauce
.6 oz. Butter
1 tsp. Garlic Salt
2 oz. Sliced Red Onion
1 oz. Grated Parmesan

Customize It Options

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

You will need

Olive Oil, Salt, Pepper



Grill-Ready

Grilled Tuscan Tomato Steak

with Parmesan potatoes

NUTRITION per serving—Calories: 561, Carbohydrates: 36g, Fat: 25g, Protein: 46g, Sodium: 1697mg.
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

20-30 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



1

Prepare the Ingredients

- Place **potatoes, onions, garlic salt, 2 tsp. olive oil,** and a pinch of **pepper** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Season **steaks** on both sides with a pinch of **salt** and **pepper**. Drizzle with 1 tsp. **olive oil**.
- *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 warmed through, 15-18 minutes. *Do not close grill; heat from a closed grill will cause grill bag window to melt.*
- Place **steaks** on hot grill and cook on one side until browned, 5-7 minutes.
- Flip steaks and top with **butter**. Once butter has melted, top with **tomato sauce**. Cook until steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes.
- *If using NY strip steak, cook on one side, 9-11 minutes. Then flip, follow same instructions as sirloin steaks, cooking until NY strip reaches a minimum internal temperature of 145 degrees, 9-11 minutes.*



3

Finish the Dish

- Carefully remove **potatoes** from grill bag.
- Plate dish as pictured in front of card, sprinkling potatoes with **Parmesan**. Bon appétit!

For a Rainy Day..

- If cooking indoors, preheat oven to 400 degrees. Prepare a baking sheet with foil and **cooking spray**. Toss **potatoes** and **onions** with **garlic salt, 2 tsp. olive oil,** and a pinch of **pepper** on prepared baking sheet. Spread into a single layer. Roast in hot oven until onions are tender, 10-12 minutes. While potatoes roast, pat **steaks** dry and season on both sides with a pinch of **salt** and pepper. Place a medium non-stick pan over medium heat and add 2 tsp. olive oil. Add steaks to hot pan and cook on one side until browned, 5-7 minutes. Flip steaks and top with **butter**. Once butter has melted, top with **tomato sauce**. Cook until steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes. Plate dish as pictured on front of card, sprinkling potatoes with **Parmesan**. Bon appétit!