



#### In your box

- 5 oz. Corn Kernels
- 7 oz. Pepper and Onion Mix
- 1 tsp. Fajita Seasoning
- ¼ oz. Cilantro
- .6 oz. Butter
- 2 oz. Light Cream Cheese
- 1 oz. Grated Parmesan

#### Customize It Options

- 12 oz. Sirloin Steaks
- 14 oz. USDA Choice New York Strip Steak (Serves 2)
- 16 oz. USDA Choice Boneless Ribeye Steak (Serves 2)
- 28 oz. USDA Choice New York Strip Steak (Serves 2)—Double Portion
- 13 oz. Boneless Skinless Chicken Breasts

\*Contains: milk

#### You will need

Olive Oil, Salt, Pepper, Cooking Spray



Grill-Ready

## Grilled Sirloin Steak with Fajita Butter and Mexican creamed corn

NUTRITION per serving—Calories: 480, Carbohydrates: 23g, Fat: 23g, Protein: 47g, Sodium: 1248mg.

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

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

## Customize It Instructions

- If using **chicken**, follow same instructions as steaks in Steps 1 and 2, grilling until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **NY strip steak**, follow same instructions as steaks in Steps 1 and 2, grilling until NY strip reaches minimum internal temperature, 7-9 minutes per side. Halve to serve.
- If using **28 oz. NY strip steak**, follow same instructions as 14 oz NY strip steak, working in batches if necessary.
- If using **ribeye**, follow same instructions as steaks in Steps 1 and 2, grilling until ribeye reaches minimum internal temperature, 4-6 minutes per side. Halve to serve.

### Minimum Internal Temperature

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



## Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium.
- Place **corn, pepper and onion mix, cream cheese, 1 Tbsp. water, and ¼ tsp. salt** in provided grill bag. Reserve corn container to make butter. Roll open end of bag to seal and gently shake to mix.
- Season **steaks** on both sides with ¼ tsp. **salt** and a pinch of **pepper**. Drizzle with 1 tsp. **olive oil**.



## Grill the Meal

- Place grill bag, window side up, on hot grill and cook until **pepper and onion mix** is tender, 15-18 minutes, flipping once halfway through. Do not close grill; heat from a closed grill will cause grill bag window to melt.
- While grill bag is on grill, place **steaks** on hot grill and cook until steaks reach a minimum internal temperature of 145 degrees, 3-5 minutes per side.
- Remove steaks to a plate and rest, 3 minutes.



## Finish the Dish

- Carefully, open grill bag and add **Parmesan**. Mix to combine.
- Using container from corn, combine **butter** and **fajita seasoning** until smooth.
- Stem **cilantro**.
- Plate dish as pictured on front of card, topping **steak** with **fajita butter** and garnishing **vegetables** with **cilantro**. Bon appétit!

## For a Rainy Day...

- If cooking indoors, stem **cilantro**. 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**. Add steaks to hot pan and cook until browned and steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes per side. While steaks cook, place another medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **pepper and onion mix** and **corn** to hot pan and stir occasionally until tender, 3-5 minutes. Remove from burner and stir in **cream cheese, ¼ tsp. salt, and Parmesan**. In a mixing bowl, combine **butter** and **fajita seasoning**. Plate same as grilled. Bon appétit!