



#### In your box

- 12 oz. Cooked Red Potatoes
- ½ oz. Baby Arugula
- 2 Cheddar Cheese Slices
- 1 tsp. Powdered Ranch Seasoning
- 3 oz. BBQ Sauce
- 2 French Rolls

#### Customize It Options

- 12 oz. Sirloin Steaks
- 16 oz. USDA Choice Boneless Ribeye Steak (Serves 2)
- 14 oz. USDA Choice New York Strip Steak (Serves 2)
- 12 oz. Filets Mignon

\*Contains: milk, wheat

#### You will need

Olive Oil, Salt, Pepper, Cooking Spray



Grill-Ready

## Grilled BBQ Cheddar Steak Sandwich with Ranch Seasoned Potatoes

easy prep & grill bag included

NUTRITION per serving—Calories: 801, Carbohydrates: 99g, Fat: 22g, Protein: 54g, Sodium: 1746mg.

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

20-30 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



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### Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium.
- Place **potatoes**, **seasoning blend**, 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.
- Halve **cheese** diagonally.
- Season **steaks** on both sides with a pinch of **salt** and **pepper**.
- If using **NY Strip steak**, **ribeye**, or **filets mignon**, season with  $\frac{1}{4}$  tsp. **salt**, a pinch of **pepper**, and 1 tsp. **olive oil**.



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### Finish the Dish

- Carefully, open grill bag and scoop out **potatoes**.
- Thinly slice **steaks**.
- Plate dish as pictured on front of card, slathering bottom **roll** with **BBQ sauce** and topping with **steak**, **cheese**, **arugula**, and top roll. Bon appétit!



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### 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 until browned and steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes per side.
- Transfer steaks to a cutting board and rest, 5 minutes.
- Separate **French roll** halves. Place rolls, cut-side down, on hot grill and toast, 30-60 seconds.
- If using **NY Strip steak**, cook until NY strip reaches a minimum internal temperature of 145 degrees, 7-9 minutes per side. If using **ribeye**, cook until ribeye reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side. If using **filet mignon**, cook until filet reaches a minimum internal temperature of 145 degrees, 6-8 minutes per side.

### For a Rainy day...

- If cooking indoors, preheat oven to 425 degrees. Prepare a baking sheet with foil and **cooking spray**. Toss **potatoes**, **seasoning blend**, 2 tsp. **olive oil**, and a pinch of **pepper** on prepared baking sheet. Spread into a single layer. Roast in hot oven until lightly browned, 12-14 minutes. While potatoes roast, pat **steaks** dry, and season with a pinch of **salt** and pepper. Place a medium non-stick pan over medium-high 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.
- Transfer steaks to a plate and let rest, 5 minutes. Wipe pan clean and return to medium heat. While steaks rest, separate **french roll** halves. Place rolls in hot pan, cut-side down, and toast until golden, 1-2 minutes. Halve **cheese** diagonally. Thinly slice steaks. Plate dish as pictured on front of card, slathering bottom **roll** with **BBQ sauce** and topping with **steak**, **cheese**, **arugula**, and top roll. Bon appétit!