



In your box

10 oz. Cooked Red Potatoes
1 oz. Blue Cheese
2 Tbsp. Horseradish Sauce
2 tsp. Buttermilk Dill Seasoning
2 oz. Sour Cream
6 oz. Sliced Red Bell Pepper
1 oz. Crispy Fried Onions

Customize It Options

12 oz. Steaks
13 oz. Boneless Skinless Chicken Breasts
16 oz. USDA Choice Boneless Ribeye Steak (Serves 2)
14 oz. USDA Choice New York Strip Steak (Serves 2)

*Contains: milk, eggs, wheat, soy

You will need

Salt, Pepper, Cooking Spray



Grill-Ready

Blue Cheese Crusted Steak

and horseradish sauce potatoes

NUTRITION per serving—Calories: 625, Carbohydrates: 37g, Fat: 31g, Protein: 43g, Sodium: 1287mg.

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

6 days

Difficulty Level

Easy

Spice Level

Not Spicy



1

Prepare the Ingredients

- Place **potatoes, red bell pepper,** and **seasoning blend** in provided grill bag. 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**.
- *If using chicken, NY strip steak, or ribeye, follow same instructions.*



3

Finish the Dish

- Rest **steaks** at least 5 minutes.
- Carefully, open grill bag and scoop out **vegetables**. Gently mix vegetables with **horseradish sauce** and **sour cream**.
- Plate dish as pictured on front of card, garnishing vegetables with **crispy onions**. Bon appétit!



2

Grill the Meal

- Place **grill bag** on hot grill and cook until **red bell pepper** is tender, 10-12 minutes.
- Place **steaks** on hot grill. Cook undisturbed until browned on one side, 3-4 minutes.
- Flip steaks, then top with **blue cheese**. Cook until steaks reach a minimum internal temperature of 145 degrees, 6-8 minutes.
- *If using NY strip steak, or ribeye, follow same instructions. If using chicken, follow same instructions until chicken reaches a minimum internal temperature of 165 degrees.*

For a Rainy Day...

- If cooking indoors, preheat oven to 425 degrees. Prepare a baking sheet with foil and cooking spray. Pat **steaks** dry and season both sides with ¼ tsp. **salt** and a pinch of **pepper**. Place **potatoes, bell peppers,** and **seasoning blend** on prepared baking sheet and gently toss to coat. Spread into a single layer. Roast in hot oven until browned and tender, 15-18 minutes. While potatoes roast, place a medium non-stick pan over medium heat and add 1 tsp. olive oil. Add steaks to hot pan and cook until browned on one side, 3-4 minutes. Flip steaks, and top each with **blue cheese**. Cook until steak reaches a minimum internal temperature of 145 degrees, 6-8 minutes. Remove from burner. Carefully mix vegetables with **horseradish sauce** and **sour cream**. Follow same plating instructions.