



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.