



In your box

- ½ oz. Grated Parmesan
- ½ tsp. Seasoned Salt Blend
- ½ oz. Crispy Fried Onions
- 2 tsp. Chicken Base
- 5 oz. Peas
- 10 oz. Cooked Red Potatoes
- 1 tsp. Italian Seasoning Blend
- 2 oz. Light Cream Cheese
- 1 oz. Tuscan Herb Butter

Customize It Options

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

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper



Grill-Ready

Tuscan Herb Steak

with Parmesan red potatoes and peas

NUTRITION per serving—Calories: 649, Carbohydrates: 38g, Fat: 35g, Protein: 48g, Sodium: 1485mg.
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

6 days

Difficulty Level

Easy

Spice Level

Not Spicy



1

Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to high. Thoroughly rinse any fresh produce and pat dry.
- Place **potatoes, peas, chicken base, 2 Tbsp. water, seasoned salt, Italian seasoning, cream cheese,** and half the **Parmesan**. Roll open end of bag to seal and gently shake to mix.
- Season **steak** 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 Meal

- *If using NY strip steak or ribeye, halve to serve.*
- Carefully, open grill bag. Mix to coat **potatoes** with **sauce**, then scoop potatoes out.
- Plate dish as pictured on front of card, topping **steak** with **Tuscan butter** and **vegetables** with **crispy onions** and remaining **Parmesan**. Bon appétit!



2

Cook the Meal

- Place grill bag on hot grill and cook until **potatoes** are warmed through, 14-16 minutes.
- While potatoes cook, place **steaks** on hot grill and cook until steak reaches a minimum internal temperature of 145 degrees, 5-7 minutes per side.
- Rest steaks, 3 minutes.
- *If using chicken, cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side. If using NY strip steak, cook until steak reaches a minimum internal temperature of 145 degrees, 6-9 minutes per side. Rest 3 minutes. If using ribeye, cook until browned and reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side. Rest 3 minutes.*

For a Rainy Day...

- If cooking indoors, 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 a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **potatoes** to hot pan and stir occasionally until tender, 3-4 minutes. Add **peas, chicken base, 2 Tbsp. water, seasoned salt, Italian seasoning, cream cheese,** and half the **Parmesan** and stir until warmed through, 1-2 minutes. Remove from burner. Follow same plating instructions.