



In your box

- ½ oz. Baby Arugula
- 8 oz. Cooked Red Potatoes
- 1.2 oz. Garden Salsa Cheese Spread
- 2 oz. Sharp Cheddar Spread
- 3 oz. Roasted Red Peppers
- 2 Pretzel Buns

Customize It Options

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

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray



Grill-Ready

Grilled Cheddar Steak Sandwich

with cheesy potatoes

NUTRITION per serving—Calories: 706, Carbohydrates: 60g, Fat: 27g, Protein: 54g, Sodium: 1347mg.

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

30-40 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Not Spicy



Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- Place **potatoes**, **garden salsa cheese**, 1 tsp. **olive oil**, and a pinch of **salt** and **pepper** in grill bag. Roll open end of bag to seal and gently shake to mix.
- Season **steaks** on both sides with a pinch of salt and pepper.
- *If using **ribeye** or **chicken**, follow same instructions.*



Finish the Dish

- Carefully, open grill bag and scoop out **potatoes**.
- Thinly slice **steaks**.
- *If using **ribeye** or **chicken**, follow same instructions.*
- Plate dish as pictured on front of card, slathering **bottom bun** with **sharp cheddar spread**. Top with **red pepper strips**, steak, **arugula**, and top bun. Bon appétit!



Grill the Meal

- Place **grill bag** on hot grill and cook until **potatoes** are warmed through, 15-18 minutes.
- While grill bags cooks, 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 clean cutting board and let rest, 5 minutes.
- *If using **chicken**, grill until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side. If using **ribeye**, grill until ribeye reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side.*
- Place **buns**, cut-side down, on hot grill and toast until lightly browned, 30-60 seconds.

For a Rainy Day

- If cooking indoors, preheat oven to 400 degrees. Prepare a baking sheet with foil and cooking spray. Place **potatoes** on prepared baking sheet and toss with 1 tsp. **olive oil** and a pinch of **salt** and **pepper**. Roast in hot oven until potatoes are tender, 10-12 minutes. Carefully transfer potatoes to a mixing bowl and combine with **garden salsa cheese**. While potatoes roast, pat **steaks** dry and season both sides with a pinch of salt and pepper. Place a medium non-stick pan over medium heat and add **buns**, cut side down, to hot pan. Toast until lightly browned, 30-60 seconds. Remove to a plate and add 2 tsp. olive oil and steaks to hot pan. Cook until steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes per side. Let steaks rest, 3 minutes. Follow same plating instructions.