



In your box

- 1 oz. Black Truffle Butter
- 8 oz. Cooked Red Potatoes
- 1 oz. Shredded White Cheddar Cheese
- 1 tsp. Seasoned Salt Blend
- ½ oz. Crispy Fried Onions
- 1 oz. Light Cream Cheese
- 5 oz. Corn Kernels

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)
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray



Grill-Ready

Grilled Steak and Black Truffle Butter

with creamy white cheddar corn and potatoes

NUTRITION per serving—Calories: 707, Carbohydrates: 36g, Fat: 44g, Protein: 44g, Sodium: 1306mg.

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 medium heat. Thoroughly rinse any fresh produce and pat dry.
- Place **potatoes, corn, seasoned salt, cream cheese,** and 1 tsp. **olive oil** 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**. Drizzle with ½ tsp. olive oil.
- *If using chicken, NY Strip steak, or ribeye steak, follow same instructions.*



3

Finish the Dish

- Carefully open grill bag and add **cheese**, gently shaking to combine.
- *If using NY Strip or ribeye, halve to serve.*
- Plate dish as pictured on front of card, topping **steak** with remaining **black truffle butter** and garnishing **vegetables** with **crispy onions**. Bon appétit!



2

Grill the Meal

- Place **grill bag** on hot grill and cook until **potatoes** are softened, 10-12 minutes, flipping once halfway through.
- While grill bag cooks, place **steaks** on hot grill and cook until steaks reach a minimum internal temperature of 145 degrees, 3-5 minutes per side.
- Remove steaks to a plate and top with half the **black truffle butter** (reserve remaining for garnish). Rest, 3 minutes.
- *If using ribeye or NY strip steak, follow same instructions. If using chicken, grill until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.*

For a Rainy Day

- If cooking indoors, thoroughly rinse produce and pat dry. 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**. Place **potatoes, corn,** and **seasoned salt** in hot pan. Stir occasionally until potatoes are tender, 7-10 minutes. Remove from burner and stir in **cream cheese** until combined. While potatoes cook, 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. Follow same plating instructions. Bon appétit!