



In your box

- 2 Garlic Cloves
- 2 tsp. Beef Demi-Glace
- 2 Russet Potatoes
- 1 Yellow Onion
- 2 fl. oz. Green Chili Aioli
- 2 Potato Buns
- 1 ½ oz. Mozzarella Slices
- 1 Tbsp. Chile and Cumin Rub

Customize It Options

- 10 oz. Steak Strips
- 20 oz. Steak Strips–Double Portion
- 10 oz. USDA Choice Sliced Flank Steak
- 4 oz. Bacon

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Baking Sheet, Large Non-Stick Pan



Cowboy Steak Sandwich

with chile-cumin oven fries

NUTRITION per serving—Calories: 969, Carbohydrates: 86g, Fat: 51g, Protein: 46g, Sodium: 1708mg.

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

35-45 min.

Cook Within

6 days

Difficulty Level

Intermediate

Spice Level

Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ If using fresh produce, thoroughly rinse and pat dry
- ☐ Preheat oven to **450 degrees**
- ☐ Prepare a baking sheet with foil and cooking spray
- ☐ Upon delivery, remove **potatoes** from meal bag and store at room temperature

Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using 20 oz. **steak strips**, follow same instructions, cooking in batches if necessary.
- If using **bacon**, line a plate with a paper towel. Place a medium non-stick pan over medium heat and add bacon to hot pan. Flip occasionally until crisp and bacon reaches a minimum internal temperature of 145 degrees, 6-8 minutes. Transfer to towel-lined plate. Top sandwich with bacon.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Bake the Fries

- Cut **potatoes** into ¼" fries.
- Place fries on prepared baking sheet and toss with 1 Tbsp. **olive oil**, **seasoning rub**, and a pinch of **salt** and **pepper**. Massage oil and seasoning into potatoes.
- Spread into a single layer and bake in hot oven until lightly browned, 25-30 minutes, gently tossing fries halfway through.
- While fries bake, prepare ingredients.



2

Prepare Ingredients and Toast Buns

- Mince **garlic**.
- Halve and peel **onion**. Cut halves into ¼" slices.
- Separate **steak strips** into a single layer and pat dry.
- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **buns**, cut side down, to hot pan and toast until lightly browned, 2-3 minutes.
- Remove toasted buns from pan. Keep pan over medium-high heat.



3

Caramelize the Onion

- Add 2 tsp. **olive oil** and **onions** to hot pan. Stir often until browned and tender, 6-8 minutes.
- Add **garlic** and a pinch of **salt** and **pepper**. Cook until aromatic, 30-60 seconds.



4

Cook the Steak Strips

- Add **steak strips** to hot pan. Stir occasionally until no pink remains and steak reaches a minimum internal temperature of 145 degrees, 4-6 minutes.
- Remove from burner and stir in **demi-glace**.
- Make two steak strip piles and top with **cheese**. Cover and let cheese melt, 1-2 minutes.



5

Assemble Sandwich and Finish Dish

- Plate dish as pictured on front of card, spreading **green chili aioli** (to taste; it's spicy!) on bottom **buns** and topping with **steak strips**. Bon appétit!