



In your box

- ½ oz. Crispy Fried Onions
- 4 oz. Grape Tomatoes
- 1 oz. Butter
- 2 oz. Chimichurri
- ½ tsp. Garlic Salt
- 12 oz. Cooked Red Potatoes
- 1 oz. Shredded Parmesan Cheese

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

Chimichurri Steak

with warm potato salad and crispy onions

NUTRITION per serving—Calories: 760, Carbohydrates: 36g, Fat: 50g, Protein: 44g, Sodium: 1635mg.

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. Thoroughly rinse any fresh produce and pat dry.
- Place **potatoes, tomatoes, garlic salt, 1 tsp. olive oil,** and a pinch of **salt** and **pepper** in provided 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**. Drizzle with 1 tsp. **olive oil**.
- *If using **chicken, NY Strip steak, or ribeye, follow same instructions.***



2

Grill the Meal

- Place **grill bag** on hot grill and cook for until **potatoes** are tender and hot, 12-15 minutes, flipping once halfway through.
- While grill bag cooks, place **steaks** on hot grill and cook until steak reaches a minimum internal temperature of 145 degrees, 3-5 minutes per side.
- Rest steaks, at least 3 minutes.
- *If using **ribeye** or **NY strip**, follow same instructions. If using **chicken**, grill until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.*



3

Finish the Meal

- Carefully, open grill bag and scoop out **potatoes**.
- *If using **NY Strip** or **ribeye**, halve to serve.*
- Plate dish as pictured on front of card, topping **steaks** with **butter** then **chimichurri** and **crispy onions** and garnishing **vegetables** with **Parmesan**. Bon appétit!

For a Rainy Day

- If cooking indoors, thoroughly rinse fresh produce and pat dry. 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 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. Remove to a plate and rest 3 minutes. While steaks cook, place another medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **potatoes, garlic salt,** and a pinch of salt and pepper to hot pan and cook until tender, 8-10 minutes. Stir in **tomatoes** and cook until heated through, 2-3 minutes. Follow same plating instructions.