



In your box

- 1 oz. Light Cream Cheese
- ½ oz. Crispy Fried Onions
- 8 oz. Red Potatoes
- 1 Tbsp. Roasted Red Pepper Pesto
- 5 oz. Asparagus
- 2 tsp. Chicken Base

Customize It Options

- 12 oz. Sirloin Steaks
- 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
- Medium Non-Stick Pan, Baking Sheet



Staff Pick

Steak and Creamy Red Pepper Sauce

with roasted asparagus and potatoes

NUTRITION per serving—Calories: 578, Carbohydrates: 30g, Fat: 35g, Protein: 40g, Sodium: 1502mg.

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

25-35 min.

Cook Within

6 days

Difficulty Level

Intermediate

Spice Level

Not 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 **425 degrees**
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **NY strip steak**, follow same instructions as sirloin in Steps 1 and 3, cooking until steak reaches a minimum internal temperature of 145 degrees, 9-11 minutes per side. Halve to serve.
- If using **chicken breasts**, follow same instructions as sirloin in Steps 1 and 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Trim woody ends off **asparagus** and cut into 1" lengths.
- Halve **potatoes**. Slice halves into ¼" half-moons.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



2

Roast the Vegetables

- Place **asparagus** and **potatoes** on prepared baking sheet and toss with 2 tsp. **olive oil**, ½ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into vegetables.
- Spread into a single layer and roast in hot oven until potatoes are lightly browned, 17-20 minutes.
- While vegetables roast, cook steak.



3

Cook the Steaks

- Place a medium non-stick pan over medium-high 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 steaks to a plate and tent with foil. Wipe pan clean and reserve.



4

Make the Sauce

- Return pan used to cook steaks to medium heat.
- Add 2 Tbsp. **water**, **cream cheese**, **chicken base**, and **pesto** to hot pan. Bring to a simmer, stirring until smooth.
- Once simmering, cook until liquid has thickened slightly, 1-2 minutes.
- Remove from burner.



5

Finish the Dish

- Plate dish as pictured on front of card, topping **steaks** with **sauce** and garnishing **vegetables** with **crispy onions**. Bon appétit!