



In your box

- 1 oz. Shredded Cheddar-Jack Cheese
- 2 Russet Potatoes
- 2 tsp. Cajun Seasoning
- 2 oz. Light Cream Cheese
- 2 tsp. Roasted Red Pepper Pesto
- 1 ½ oz. Buttermilk Ranch Dressing
- 2 Pretzel Buns

Customize It Options

- 10 oz. Steak Strips
- 10 oz. USDA Choice Sliced Flank Steak

*Contains: milk, eggs, wheat

You will need

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



Staff Pick

Pimento Cheese Steak Sandwich

with Cajun fries

NUTRITION per serving—Calories: 938, Carbohydrates: 73g, Fat: 51g, Protein: 47g, Sodium: 1648mg.

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

40-50 min.

Cook Within

6 days

Difficulty Level

Intermediate

Spice Level

Medium

👑 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 **400 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **Cajun seasoning**
- 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, cooking until flank steak reaches a minimum internal temperature of 145 degrees.

Minimum Internal Temperature

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



1

Bake the Fries

- Cut **potatoes** into ¼" sticks.
- Place potato sticks on prepared baking sheet and toss with 1 Tbsp. **olive oil**. Spread into a single layer and bake in hot oven, 15 minutes.
- Carefully, flip potato sticks. Bake again until golden brown, 12-14 minutes.
- Gently toss baked fries with half the **Cajun seasoning** (reserve remaining for steak strips). *Baking sheet will be hot! Use a utensil.*
- While fries bake, make pimento spread.



2

Make the Pimento Spread

- Combine **cream cheese**, **cheddar-jack cheese**, and **pesto** in a mixing bowl until incorporated. Set aside.



3

Cook the Steak Strips

- Separate **steak strips** into a single layer and pat dry. Season all over with a pinch of **salt**.
- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add steak strips to hot pan and cook undisturbed until lightly browned, 2-3 minutes.
- Stir in remaining **Cajun seasoning**. Then stir occasionally until browned and steak reaches a minimum internal temperature of 145 degrees, 3-4 minutes.
- Remove from burner.



4

Toast the Buns

- Place **buns** directly on oven rack in hot oven, cut-sides down, and toast until golden brown, 2-3 minutes.



5

Finish the Dish

- Plate dish as pictured on front of card, topping **bottom bun** with **pimento spread**, **steak strips**, and top bun. Serve **ranch dressing** on side for dipping fries. Bon appétit!