



In your box

4 oz. Slaw Mix
1 tsp. Gochujang Red Pepper Paste
2 fl. oz. Garlic Sesame Sauce
.84 oz. Mayonnaise
1 oz. Ponzu with Lime
2 Green Onions
2 oz. Cilantro Rice
2 Large Flour Tortillas
10 oz. Steak Strips

*Contains: eggs, wheat, soy

You will need

Olive Oil, Pepper, Cooking Spray
2 Mixing Bowls, Large Non-Stick Pan



Staff Pick

Garlic-Sesame Steak Burrito

with cilantro rice and slaw

NUTRITION per serving—Calories: 701, Carbohydrates: 54g, Fat: 36g, Protein: 35g, Sodium: 1682mg.

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

30-40 min.

Cook Within

6 days

Difficulty Level

Easy

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
- Ingredient(s) used more than once: **green onions**



1

Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- In a mixing bowl, combine **ponzu** and **mayonnaise**.
- Separate **steak strips** into a single layer and pat dry. Season with a pinch of **pepper**.



2

Make the Slaw

- Combine **slaw mix**, **green portions of green onions**, 1 tsp. **olive oil**, and a pinch of **pepper** in a mixing bowl. Set aside.



3

Cook the Steak Strips

- Place a large non-stick pan over medium-high heat with 1 tsp. **olive oil**. Add **white portions of green onions** to hot pan and stir constantly until starting to soften, 1-2 minutes.
- Add **steak strips** and stir occasionally until browned and steak reaches a minimum internal temperature of 145 degrees, 4-6 minutes.
- Remove from burner and stir in **garlic sesame sauce** and half the **gochujang**. Taste, and add remaining gochujang, if desired.
- Remove steak strips to a plate. Wipe pan clean and reserve.



4

Assemble the Burritos

- Wrap **tortillas** in a damp paper towel and microwave until warmed, 30-60 seconds. *If tortillas come folded, keep folded.*
- Place tortillas on a clean work surface. Place **rice**, then **slaw** in center of each tortilla. Drizzle **ponzu-mayonnaise mixture** evenly over slaw. Top with **steak strips**.
- Fold sides of tortilla toward center, then roll bottom edge towards the top, enclosing sides tightly. Lay burrito on its seam. Repeat with second tortilla.



5

Cook Burritos and Finish Dish

- Spray pan used to cook steak strips with **cooking spray** and place over medium heat. Working one at a time if necessary, place **burritos** in hot pan, seam side down. Cook on two "sides" until browned, 1-2 minutes per side.
- Plate dish as pictured on front of card. Bon appétit!