



In your box

- 1 tsp. Sriracha
- 2 oz. Teriyaki Glaze
- 2 fl. oz. Creamy Roasted Sesame Dressing
- 1 tsp. Multicolor Sesame Seeds
- 6 oz. Broccoli Florets
- 6 oz. Cooked Red Potatoes
- 2 oz. Sliced Yellow Onions

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: eggs, wheat, soy

You will need

Salt, Pepper, Cooking Spray



Grill-Ready

Grilled Teriyaki Steak

with roasted sesame potatoes and broccoli

NUTRITION per serving—Calories: 588, Carbohydrates: 31g, Fat: 42g, Protein: 42g, Sodium: 1434mg.

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

Easy

Spice Level

Mild



1

Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- Place **potatoes, broccoli, onions, dressing**, 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.
- *If using chicken, NY Strip steak, or ribeye steak, follow same instructions.*



2

Grill the Meal

- Place **grill bag** on hot grill and cook until **vegetables** are tender, 12-15 minutes, flipping once halfway through.
- While grill bag is cooking, place **steaks** on hot grill and cook until steaks reach a minimum internal temperature of 145 degrees, 3-5 minutes per side.
- *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.*
- Remove steaks to a plate and rest, 3 minutes.



3

Finish the Dish

- Carefully, open grill bag and scoop out **potatoes**.
- *If using NY Strip steak and ribeye, halve to serve.*
- Plate dish as pictured on front of card, topping **steaks** with **teriyaki glaze** and **Sriracha** (to taste). Garnish potatoes with **sesame seeds**. Bon appétit!

For a Rainy Day

- If cooking indoors, preheat oven to 400 degrees. Prepare a baking sheet with foil and **cooking spray**. Pat **steaks** dry and season both sides with a pinch of **salt** and **pepper**. Thoroughly rinse any fresh produce and pat dry. Place **potatoes, broccoli, and onions** on prepared baking sheet and toss with 1 tsp. **olive oil**. Spread into a single layer and roast until tender, 14-16 minutes. Drizzle roasted vegetables with **dressing**. While vegetables roast, 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. Follow same plating instructions.