



Look for regular rotations to the menu for new and seasonal meal choices.


Met Meal Kits are made in our kitchen with the freshest ingredients for a fun and easy way to prepare dinner. We've developed meals that are ready in about 15-30 minutes to help accommodate your busy schedule.

We've included everything you need, no need to pull anything from your pantry, and you won't have to worry about wasting any food or ingredients.

Met Meal Kits are ready in a few simple steps, and our chefs have included a few helpful tips and fun facts along the way.

INGREDIENTS: Potato Roll, Romaine, Au Jus Beef Sauce, Prime Rib, Yellow Onions, Cucumbers, Horseradish & Dijon Spread, Canola/Olive Oil Blend, Cherry Tomatoes, Carrots, Balsamic Vinegar, Olive Oil, Red Wine Vinegar, Sea Salt, Black Pepper, Oregano

ALLERGENS: wheat, egg

 At Metropolitan Market, we know there's a lot of packaging in meal kits, and we are always working towards more sustainable practices. Most of the packaging used is either recyclable or compostable.

metropolitanmarket 



All ingredients included!
See details on back of package.

PRIME RIB SLIDERS

OUR OWN PRIME RIB TOPPED WITH CARAMELIZED ONIONS
SERVED WITH AU JUS AND GARDEN SALAD

SERVES 2 | CUSTOMER FAVORITE



TOOLS YOU'LL NEED:

- 2 medium non-stick skillet
- Bread knife
- Tongs
- Cutting board
- Medium mixing bowl
- Heat-safe spatula (recommended)


KEEP REFRIGERATED

DID YOU KNOW?

Our rotisserie prime rib is seasoned and flame roasted in-house throughout the day. It has been a customer favorite for decades.



1. COOK ONIONS

- Preheat one of the skillets on medium heat until hot.
- Add **onions with oil** to skillet.
- Cook, stirring occasionally, until light brown, about 5 minutes.
- Mix in  **Balsamic Vinegar** and turn off the heat.

CHEF'S HACK: Adding balsamic vinegar at the end helps dissolve some of the caramelization stuck on the bottom of the pan.



4. BUILD SLIDERS

- Spread the **horseradish aioli** on the bottom half of toasted rolls.
- Use tongs to remove beef from the au jus, and place on top of the roll.
- Pile the caramelized onions on top of the beef.



2. TOAST ROLLS

- Preheat the second skillet on medium heat until hot.
- While heating, slice **potato rolls** in half.
- Toast the rolls in the pre-heated skillet, cut-side down until golden, about 2 minutes.
- Remove toasted rolls and place cut-side up on cutting board.



5. DIP ROLLS

- Take the top half of the rolls and place cut-side down in the pan with the au jus.
- Move the rolls around the pan to soak up the remaining liquid.
- Place soaked halves of rolls on the sliders, and secure with a **bamboo pick**.
- Place 2 sliders on each plate.



3. HEAT BEEF

- With the heat still on medium, add the sliced **prime rib** and **au jus** to the empty pan.
- Use tongs to separate the pieces of beef.
- Cook about 1 minute. When the au jus begins to bubble, turn off the heat.



6. MIX SALAD

- Pour the **dressing** into the mixing bowl.
- Empty **garden salad** into the bowl.
- Mix with tongs and divide between the 2 plates.

PRO TIP: Add the dressing to the bowl first then add the salad to help prevent clumps of dressing.