



STEAK SANDWICHES WITH HORSERADISH MAYO

plus Crispy Fried Onions & Sweet Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Sweet Potatoes



10 oz | 20 oz

Ranch Steak



2 | 4

Ciabattas

Contains: Soy, Wheat



1.5 oz | 3 oz

Creamy Horseradish Sauce

Contains: Eggs



2 TBSP | 4 TBSP

Mayonnaise

Contains: Eggs



1 | 2

Crispy Fried Onions

Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP!



HELLO

CRISPY FRIED ONIONS

Add to sandwiches for a satisfying crunch and allium-azing flavor!

PREP: 10 MIN | COOK: 25 MIN | CALORIES: 930



RAISING THE STEAKS

Look closely and you'll see that your steak naturally has lines running through it. For maximum tenderness, slice perpendicular to those lines, aka "against the grain."

BUST OUT

- Baking sheet
- Paper towels
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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1 PREP & ROAST SWEET POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim, halve, and cut **sweet potatoes** into ½-inch-thick wedges.
- Toss sweet potatoes on a baking sheet with a **drizzle of oil, salt, and pepper.** Roast on top rack until browned and tender, 18-20 minutes.



3 TOAST BREAD & MIX MAYO

- While steak cooks, halve **ciabattas** crosswise; toast until golden.
- In a small bowl, combine **horseradish sauce** and **mayonnaise.**



2 COOK STEAK

- Meanwhile, pat **steak*** dry with paper towels; season with **salt** and **pepper.**
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 3-6 minutes per side.
- Transfer to a cutting board to rest for at least 5 minutes.



4 FINISH & SERVE

- Thinly slice **steak** against the grain.
- Spread a **generous layer of horseradish mayo** onto cut sides of **ciabattas.** Fill with steak and **crispy fried onions;** close to form **sandwiches.**
- Halve sandwiches on a diagonal; divide between plates. Serve with **sweet potato wedges** and any remaining horseradish mayo on the side for dipping.

*Steak is fully cooked when internal temperature reaches 145°.