



ITALIAN PEPPER STEAK SANDOS

with Melty Mozzarella & Roasted Potato Wedges



HELLO

MELTY MOZZARELLA

A blanket of gooey cheese melds layers of savory steak, onion, and green pepper.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 1070



Yellow Onion



Yukon Gold Potatoes



Mayonnaise
(Contains: Eggs)



Diced Steak



Beef Stock Concentrate



Hot Sauce



Long Green Pepper



Garlic Powder



Demi-Baguettes
(Contains: Wheat)



Italian Seasoning



Mozzarella Cheese
(Contains: Milk)

START STRONG

In step 4, you'll practice making compound butter. This one has garlic powder, but the sky's the limit when it comes to flavor pairings! Try lemon zest + parsley for couscous, or honey + cinnamon for toast.

BUST OUT

- 2 Baking sheets
- Kosher salt
- 2 Small bowls
- Black pepper
- Large pan
- Paper towels
- Olive oil (2 TBSP | 2 TBSP)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yellow Onion 1 | 1
- Long Green Pepper 1 | 2
- Yukon Gold Potatoes 12 oz | 24 oz
- Mayonnaise 2 TBSP | 4 TBSP
- Garlic Powder 1 tsp | 2 tsp
- Demi-Baguettes 2 | 4
- Diced Steak* 10 oz | 20 oz
- Italian Seasoning 1 TBSP | 2 TBSP
- Beef Stock Concentrate 1 | 2
- Mozzarella Cheese ½ Cup | 1 Cup
- Hot Sauce 1 tsp | 2 tsp

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



1 PREP

Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry all produce.** Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **green pepper** into strips. Cut **potatoes** into ½-inch-thick wedges.



4 MAKE GARLIC BREAD

Place **2 TBSP butter** (4 TBSP for 4) and **¼ tsp garlic powder** (add more if desired) in a second small microwave-safe bowl. Microwave until just softened, 10 seconds. (**TIP:** Do so in 5-second intervals, checking in between, to avoid melting.) Season with **salt and pepper**; stir to combine. Slice **baguettes** lengthwise, stopping before you get all the way through; spread **garlic butter** onto cut sides. Place cut sides up on a second baking sheet. Toast on middle rack until golden, 2-3 minutes.

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2 ROAST POTATOES & MAKE GARLIC MAYO

Toss **potatoes** on a baking sheet with a large drizzle of **olive oil, salt, and pepper**. Roast on top rack until golden brown and crispy, 20-25 minutes. Meanwhile, in a small bowl, combine **mayonnaise** and **¼ tsp garlic powder** (add up to ½ tsp if you like; you'll use more later). Season with **salt and pepper**.



5 COOK STEAK

Pat **diced steak** dry with paper towels; season generously with **salt and pepper**. Heat a large drizzle of **olive oil** in pan used for veggies over high heat. Add steak and **Italian Seasoning**. Cook, stirring, until steak is browned and cooked through, 2-3 minutes. Reduce heat to low and stir in **stock concentrate** and **2 TBSP water** (4 TBSP for 4 servings). Season with **salt and pepper**. Return cooked **veggies** to pan; stir to combine.



3 COOK VEGGIES

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **onion** and **green pepper**; cook, stirring occasionally, until softened and lightly browned, 5-7 minutes. Season with **salt and pepper**. Transfer to a plate.



6 FINISH & SERVE

Spread bottom halves of **baguettes** with half the **garlic mayo**. Top with **steak and veggie mixture**, then sprinkle with **mozzarella**. Return to oven until cheese melts, 2-3 minutes. Drizzle with **hot sauce** if desired. Divide **sandwiches** and **potatoes** between plates. Serve with remaining garlic mayo on the side.

TAKE TWO

Next time, try swapping out the garlic in the mayo spread for mustard to give it a zesty spin.

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