



Montreal Spiced Beef Strip Hoagie

with Garlic Aioli and Sweet Potato Wedges

FAMILY 35 Minutes



Steak Strips



Montreal Steak Spice



Sweet Potato



Garlic



Mayonnaise



Spring Mix



Artisan Rolls



Red Onion



Roma Tomato

HELLO HOAGIE

Diner slang for a submarine sandwich!

Start Strong

Before starting, preheat the oven to 450°F and wash and dry all produce.

Garlic Guide for Step 4:

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra: 1 tsp

Bust Out

2 Baking Sheets, Large Bowl, Large Non-Stick Pan, Paper Towels, Parchment Paper, Silicone Brush, Medium Bowl

Ingredients

	4 Person
Steak Strips	570 g
Montreal Steak Spice	1 tbsp
Sweet Potato	680 g
Garlic	9 g
Mayonnaise	½ cup
Spring Mix	56 g
Artisan Rolls	4
Red Onion	113 g
Roma Tomato	80 g
Oil*	
Salt and Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



1. ROAST SWEET POTATOES

Cut **sweet potatoes** into ½-inch thick wedges. Toss **sweet potatoes** with **2 tbsp oil** on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, flipping halfway through cooking, until golden-brown, 22-24 min.



4. MAKE AIOLI & PREP ROLLS

While **beef** cooks, mix together **mayo** with **¼ tsp garlic** (**NOTE:** Reference Garlic Guide in Start Strong) in a medium bowl. Season with **pepper**. Set aside. Carefully slice into centre of **each roll** - parallel to cutting board - leaving 1-inch intact on the other end. Brush cut-side of the **rolls** with **2 tsp oil**. Arrange cut-side up on another baking sheet.



2. PREP

While **sweet potatoes** cook, thinly slice **tomatoes**. Peel, then cut **onion** into ¼-inch slices. Peel, then mince or grate **garlic**. Pat **beef** dry with paper towels. Toss **beef** with **Montreal Steak Spice** and **half the garlic** in a large bowl.



5. ASSEMBLE HOAGIES

Toast **rolls** in **top** of oven, until lightly golden, 3-4 min. (**TIP:** Keep an eye on them so that they don't burn!) Spread **half the garlic aioli** on the **rolls**. Top with **beef, onions, tomato slices**, then **spring mix**.



3. COOK ONIONS & BEEF

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil**, then **onions**. Cook stirring occasionally, until softened, 3-4 min. Transfer to a plate and cover to keep warm. Add **1 tbsp oil**, then **half the beef** to the same pan. Cook, stirring occasionally, until browned, 4-6 min. ** Transfer to the plate with **onions** and repeat with **1 tbsp oil** and **remaining beef**.



6. FINISH AND SERVE

Divide the **Montreal spiced beef strip hoagie** and **sweet potato wedges** between plates. Serve **remaining garlic aioli** on the side, for dipping.

Dinner Solved!