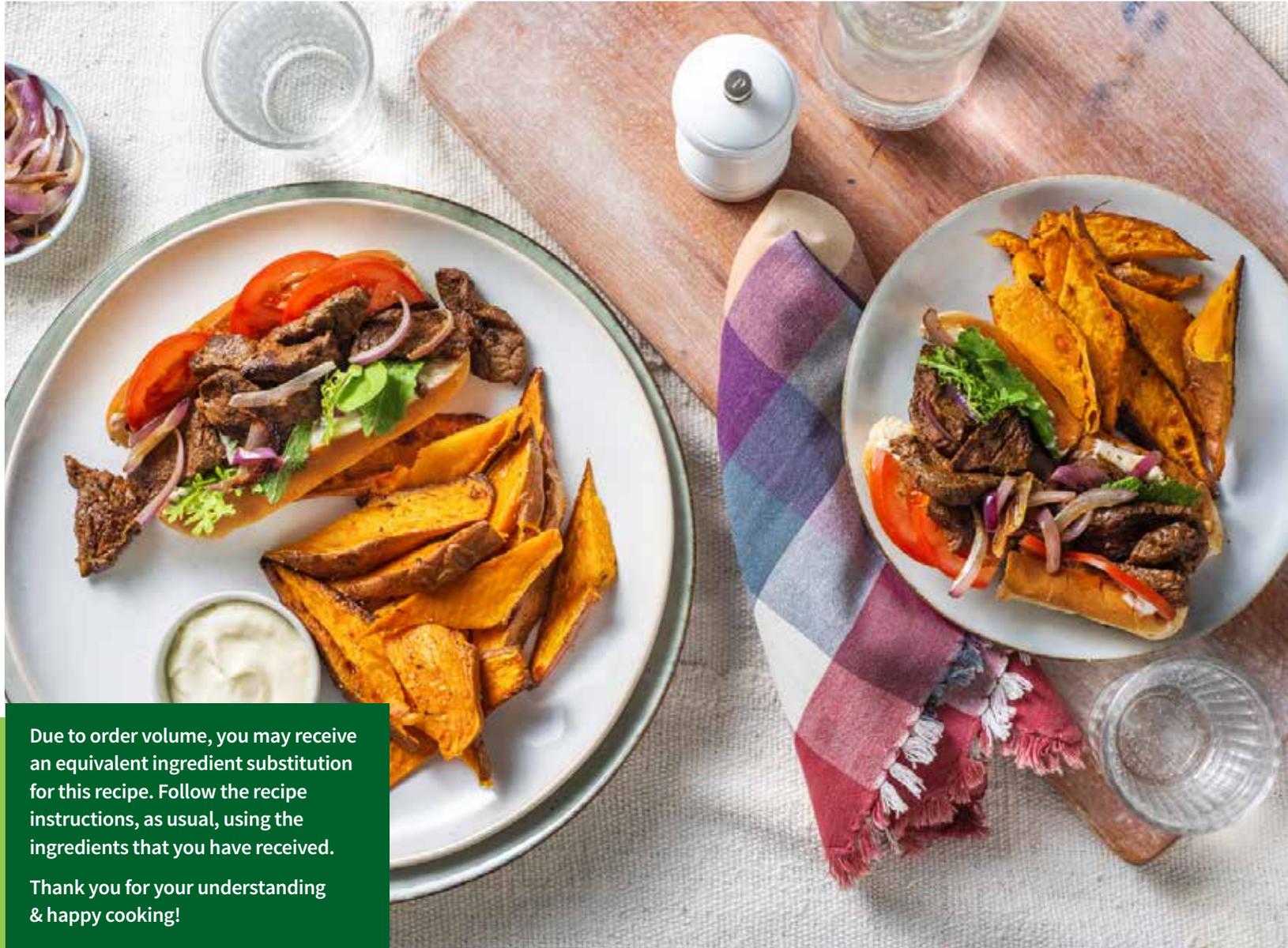




Montreal Spiced Beef Strip Hoagie

with Garlic Aioli and Sweet Potato Wedges

FAMILY 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

-  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 HERE

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

Garlic Guide for Step 4:

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

Bust Out

Parchment Paper, Large Non-Stick Pan, Baking Sheet, Large Bowl, Paper Towels, Silicone Brush, Medium Bowl, Measuring Spoons

Ingredients

	2 Person	4 Person
Steak Strips	285 g	570 g
Montreal Steak Spice	½ tbsp	1 tbsp
Sweet Potato	340 g	680 g
Garlic	6 g	12 g
Mayonnaise	4 tbsp	8 tbsp
Spring Mix	56 g	113 g
Artisan Rolls	2	4
Red Onion	56 g	113 g
Roma Tomato	80 g	160 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.

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1. ROAST SWEET POTATOES

Cut **sweet potatoes** into ½-inch thick wedges. Toss **sweet potatoes** with **1 tbsp oil** (dbl for 4 ppl) 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** and **¼ tsp garlic** (dbl for 4 ppl) (**NOTE:** Reference Garlic Guide) 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 mince or grate **garlic**. Pat **beef** dry with paper towels. Toss **beef** with **½ tsp Montreal Steak Spice** (dbl for 4 ppl) 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** and **spring mix**.



3. COOK ONIONS & BEEF

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook stirring occasionally, until softened, 3-4 min. Transfer to a plate and cover to keep warm. Add **1 tbsp oil**, then the **beef** to the same pan. Cook, stirring occasionally, until browned, 4-6 min. ** Transfer to the plate with **onions**. (**TIP:** Don't overcrowd the pan, cook beef in 2 batches for 4 ppl.)



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!