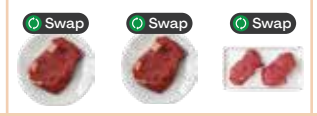




Cheesy Steak and Veggie Sammies with Ranch Salad

Steak Night 30 Minutes



Customized Protein + Add Swap or *2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit [hellofresh.ca](https://www.hellofresh.ca)

Striploin Steak 370 g | 740 g Double Striploin Steak 740 g | 1480 g Tenderloin Steak 340 g | 680 g



- Top Sirloin Steak 285 g | 570 g
- Sweet Bell Pepper 1 | 2
- Onion, sliced 56 g | 113 g
- Sandwich Bun 2 | 4
- Spring Mix 56 g | 113 g
- Mozzarella Cheese, shredded 3/4 cup | 1 1/2 cups
- Carrot, julienned 56 g | 113 g
- BBQ Sauce 4 tbsp | 8 tbsp
- Baby Tomatoes 113 g | 227 g
- Ranch Dressing 2 tbsp | 4 tbsp
- Garlic Spread 2 tbsp | 4 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

Pantry items | Oil, salt, pepper

Cooking utensils | Aluminum foil, baking sheet, large bowl, large non-stick pan, measuring spoons, paper towels

1



Prep

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

🔄 Swap | [Striploin Steak](#)

🔄 Swap | [Double Striploin Steak](#)

🔄 Swap | [Tenderloin Steak](#)

- Core, then cut **pepper** into ½-inch slices.
- Halve **tomatoes**.
- Halve **rolls**.
- Pat **steaks** dry with paper towels. Season with **salt** and **pepper**.

4



Toast rolls

- Remove foil from the baking sheet (from step 2), then arrange **rolls** on the unlined sheet, cut-side up.
- Spread **garlic spread** over **rolls**, then top with **veggies** and sprinkle **cheese** over **veggies**.
- Broil in the **middle** of the oven until **cheese** melts, 2-3 min. (**TIP:** Keep an eye on them so they don't burn.)

2



Cook steaks

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **steaks** to the same pan. Sear until golden-brown, 1-2 min per side.
- Remove the pan from heat, then transfer **steaks** to a foil-lined baking sheet.
- Broil in the **middle** of the oven until cooked to desired doneness, 4-7 min.**
- Allow the **steaks** to rest 2-3 min.

5



Toss salad

- Meanwhile, add **spring mix**, **carrots**, **tomatoes** and **ranch** to a large bowl. Season with **salt** and **pepper**, then toss to combine.

3



Cook veggies

- Meanwhile, add **1 tbsp** (2 **tbps**) **oil** to the same pan, then **onions** and **peppers**. Cook, stirring occasionally, until tender-crisp, 3-4 min. Season with **salt** and **pepper**, to taste.
- Transfer **veggies** to a plate.

6



Finish and serve

- Thinly slice **steaks**.
- Stack **bottom buns** with **steak**, then drizzle **some BBQ sauce** over top. Close with **top buns**.
- Divide **salad** and **steak sammies** between plates.
- Serve **any remaining BBQ sauce** on the side for dipping.

Measurements
within steps

1 tbsp (2 **tbps**) **oil**
2 person 4 person Ingredient

1 | Prep

🔄 Swap | [Striploin Steak](#)

If you've opted for **striploin steak**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **sirloin steak**.

1 | Prep

🔄 Swap | [Double Striploin Steak](#)

If you've opted for **double striploin steak**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **sirloin steaks**.

1 | Prep

🔄 Swap | [Tenderloin Steak](#)

If you've opted for **tenderloin steak**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **sirloin steak**.

** Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.