



Italian-Style Steak Sandwiches

with Sautéed Peppers and Green Salad

Steak Night 20 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)

Swap



Striploin Steak
370g | 740g

Swap



Tenderloin Steak
340g | 680g



Top Sirloin Steak
285g | 570g



Onion, sliced
56g | 113g



Sweet Bell Pepper
1 | 2



Mayonnaise
2 tbsp | 4 tbsp



Sandwich Bun
2 | 4



Mozzarella Cheese, shredded
3/4 cup | 1 1/2 cups



Italian Seasoning
1 tbsp | 1 tbsp



Balsamic Glaze
2 tbsp | 4 tbsp



Spring Mix
56g | 113g



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, whisk

1



Prep

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Core, then cut **pepper** into ½-inch slices.
- Halve **buns**.
- Pat **steaks** dry with paper towels. Sprinkle **half the Italian Seasoning** (use all for 4 ppl) all over **steaks**, then season with **salt** and **pepper**. Set aside.

2



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **onions** and **peppers**. Cook, stirring occasionally, until tender-crisp, 3-4 min. Season with **salt** and **pepper**.
- Transfer **veggies** to a plate.

3



Cook steaks

- 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.**

4



Make dressing

- Meanwhile, whisk together **half the balsamic glaze** and **1 tbsp** (2 tbsp) **oil** in a large bowl.

5



Assemble sandwiches

- Thinly slice **steaks**.
- Remove foil from the baking sheet (from step 3), then arrange **buns** on the unlined sheet, cut-side up.
- Spread **mayo** over **buns**.
- Stack **steak** on **bottom buns**, then drizzle with **remaining balsamic glaze**.
- Arrange **half the veggies** on top, then sprinkle **cheese** over **veggies**.
- Broil in the **middle** of the oven until **cheese** melts, 1-2 min. (**TIP:** Keep an eye on them so they don't burn.)

6



Finish and serve

- Meanwhile, add **spring mix** and **remaining veggies** to the bowl with **dressing**. Season with **salt** and **pepper**, then toss to combine.
- When **cheese** is melted, close **sandwiches** with **top buns**.
- Divide **sandwiches** and **salad** between plates.

Measurements
within steps

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

3 | Cook steaks

Swap | **Striploin Steak**

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

3 | Cook steaks

Swap | **Tenderloin Steak**

If you've opted for **tenderloin steaks**, cook them in the same way the recipe instructs you to cook the **sirloin steaks**.

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