

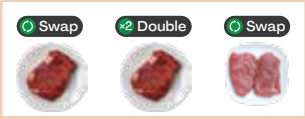


Italian-Style Steak Sandwiches

with Sautéed Peppers and Spinach Salad

Special

20 Minutes



Striploin Steak 370 g | 740 g
Striploin Steak *2 Double 740 g | 1480 g
Tenderloin Steak 340 g | 680 g

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](http://www.hellofresh.ca)



Top Sirloin Steak
285 g | 570 g



Onion, sliced
56 g | 113 g



Sweet Bell Pepper
1 | 2



Mayonnaise
2 tbsp | 4 tbsp



Sandwich Bun
2 | 4



Mozzarella Cheese, shredded
¾ cup | 1 ½ cups



Italian Seasoning
1 tbsp | 1 tbsp



Balsamic Glaze
2 tbsp | 4 tbsp



Spring Mix
56 g | 113 g

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.

🔄 Swap | Striploin Steak

*2 Double | Striploin Steak

🔄 Swap | Tenderloin Steak

- 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.

4



Make dressing

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

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.**

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

1 | Prep

🔄 Swap | Striploin Steak

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

1 | Prep

*2 Double | Striploin Steak

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

1 | Prep

🔄 Swap | Tenderloin Steak

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

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