



Italian-Style Steak Sandwiches

with Sautéed Peppers and Spinach Salad

Special

20 Minutes

Customized Protein




+ Add

Swap

or

x2 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
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 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.*

Ingredient quantities 56 g | 113 g
2 person 4 person

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](#)

🔄 Swap | [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 servings) all over **steaks**, then season with **salt** and **pepper**. Set aside.

4



Make dressing

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

2



Cook veggies

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

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 for 1-2 min, until **cheese** melts. (**TIP:** Keep an eye on them so they don't burn.)

3



Cook steaks

- Add ½ **tbsp** (1 tbsp) **oil**, then **steaks** to the same pan. Sear for 1-2 min per side, until golden.
- Remove the pan from heat, then transfer **steaks** to a foil-lined baking sheet.
- Broil in the **middle** of the oven for 4-7 min, until cooked to desired doneness.**

6



Finish and serve

- Meanwhile, to the bowl with the **dressing**, add **spring mix** and **remaining veggies**. 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-serving 4-serving Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

1 | Prep

🔄 Swap | [Striploin Steak](#)

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

1 | Prep

🔄 Swap | [Double Striploin Steak](#)

If you've opted for **double striploin steak**, prep and cook in the same way the recipe instructs you to prep and cook the **regular portion of sirloin steak**. Work in batches if necessary.

1 | Prep

🔄 Swap | [Tenderloin Steak](#)

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

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