



Italian Steak Sandwich

with Sautéed Peppers and Spinach Salad

20-min



Beef Steak



Onion, sliced



Sweet Bell Pepper



Mayonnaise



Artisan Roll



Mozzarella Cheese, shredded



Italian Seasoning



Balsamic Glaze



Baby Spinach

HELLO SAUTÉED PEPPERS

A quick kiss in the pan helps to enhance the natural sweetness of these crisp peppers!

Start here

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

Bust Out

Baking sheet, measuring spoons, aluminum foil, large bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Onion, sliced	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Mayonnaise	2 tbsp	4 tbsp
Artisan Roll	2	4
Mozzarella Cheese, shredded	¼ cup	½ cup
Italian Seasoning	½ tbsp	1 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Baby Spinach	56 g	113 g
Oil*		
Salt and Pepper*		

* Pantry items

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

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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Prep

Core, then cut the **pepper** into ½-inch strips. Halve the **rolls**. Pat the **steak** dry with paper towels. Sprinkle **half the Italian Seasoning** (use all of the Italian Seasoning for 4 ppl) all over the **steak**, then season with **salt** and **pepper**. Set aside.



Make dressing

While the **steak** finishes cooking, whisk together **1 tbsp balsamic glaze** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Set aside.



Cook veggies

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



Assemble sandwich

Thinly slice the **steak**. Remove the foil from the baking sheet, then arrange **rolls**, cut-side up on the same baking sheet. Divide the **mayo** between **rolls**. Top the **bottom roll** with the **steak**, then drizzle over **remaining balsamic glaze**. Add **half the veggie mixture** over top. Sprinkle the **cheese** over the **veggies**. Broil, in the **middle** of the oven, until **cheese** melts, 2-3 min. (**TIP:** Keep an eye on them so that they don't burn!)



Cook steak

Add **½ tbsp oil** (dbl for 4 ppl), then the **steak** to the same pan. Sear until golden-brown, 1-2 min per side. (**NOTE:** It's okay if it doesn't cook all the way through at this step!) Remove the pan from the heat and transfer the **steak** to a foil-lined baking sheet. Broil in the **middle** of the oven, until cooked to desired doneness, 4-7 min.**



Finish and serve

Add the **spinach** and **remaining veggies** to the large bowl with the **dressing**. Toss to combine. Season with **salt** and **pepper**. Divide **Italian sandwiches** and **spinach-pepper salad** between plates.

Dinner Solved!