



# Italian Steak Sandwich

with Sautéed Peppers and Spinach Salad

20-min



Beef Steak



Onion, sliced



Sweet Bell Pepper



Mayonnaise



Sub 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
Sub Roll	2	4
Mozzarella Cheese, shredded	¾ cup	1½ 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 **pepper** into ½-inch strips. Halve **rolls**. Pat **steak** dry with paper towels. Sprinkle **half the Italian Seasoning** (use all for 4 ppl) all over **steak**, then season with **salt and pepper**. Set aside.



## Make dressing

While **steak** finishes cooking, whisk together **half the balsamic glaze** and **1 tbsp oil** (dbl 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 **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 **steak**. Remove foil from the same baking sheet, then arrange **rolls**, cut-side up. Divide **mayo** between **rolls**. Top **bottom roll** with **steak**, then drizzle over **remaining balsamic glaze**. Add **half the veggie mixture** over top. Sprinkle **cheese** over **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 **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 pan from heat and transfer **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 **spinach** and **remaining veggies** to the large bowl with **dressing**. Season with **salt and pepper**, then toss to combine. Divide **Italian sandwiches** and **spinach-pepper salad** between plates.

## Dinner Solved!