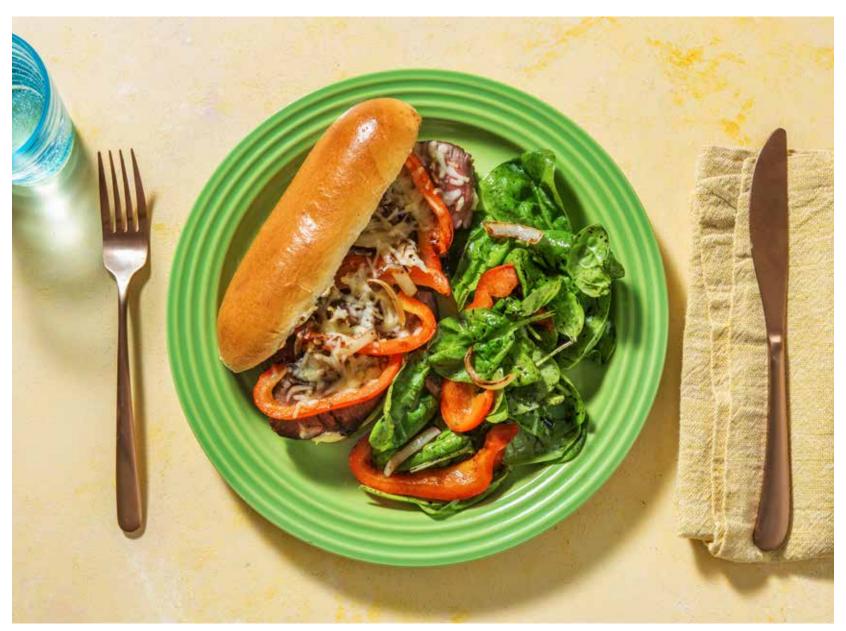


Italian Steak Sandwiches

with Sautéed Peppers and Spinach Salad

20-min







Onion, sliced

Beef Steak



Sweet Bell Pepper



Mayonnaise





Mozzarella Cheese, shredded

Balsamic Glaze

Sub Roll



Italian Seasoning





Baby Spinach

HELLO SAUTÉED PEPPERS

Start here

Ingredients

3. 5 55		
	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	1 ½ cups
Italian Seasoning	½ tbsp	1 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Baby Spinach	56 g	113 g
Oil*		

Salt and Pepper*

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.

• Before starting, preheat the 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 Prep

Core, then cut **pepper** into ½-inch slices. Halve **rolls**. 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.



Cook veggies

Heat a large non-stick pan over mediumhigh 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 veggies to a plate.



Cook steaks

Add 1/2 tbsp oil (dbl for 4 ppl), 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.**



Make dressing

While steaks finish cooking, whisk together half the balsamic glaze and 1 tbsp oil (dbl for 4 ppl) in a large bowl. Set aside.



Assemble sandwiches

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



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 salad between plates.

Dinner Solved!

Contact

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^{*} Pantry items

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