



Italian Steak Strips

with Tomato Carpaccio Salad

PRONTO 30 Minutes



Steak Strips



Beefsteak Tomato



Italian Seasoning



Garlic



Baby Arugula



Parmesan Cheese



Sour Cream



Capers



Mayonnaise



Ciabatta Bun

HELLO CARPACCIO

We swapped out thin-sliced beef for tomatoes for a twist on this Italian classic.

Start Strong

Before starting, preheat the oven to 450°F and wash and dry all produce.

Bust Out

Baking Sheet, Garlic Press, 2 Large Bowls, Large Non-Stick Pan, Measuring Spoons, Paper Towels, Whisk, Medium Bowl

Ingredients

	2 Person	4 Person
Steak Strips	285 g	570 g
Beefsteak Tomato	2	4
Italian Seasoning	1 tbsp	2 tbsp
Garlic	6 g	12 g
Baby Arugula	113 g	227 g
Parmesan Cheese	¼ cup	½ cup
Sour Cream	3 tbsp	6 tbsp
Capers	30 g	60 g
Mayonnaise	2 tbsp	4 tbsp
Ciabatta Bun	1	2
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

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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1. MAKE CROUTONS

Cut **ciabatta** into ½-inch pieces. Peel, then mince or grate **garlic**. Whisk together **half the garlic** and **1 tbsp oil** (dbl for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Add **ciabatta pieces** and stir to coat. Arrange **ciabatta buns** on a baking sheet. Toast in **middle** of oven, stirring halfway through cooking, until lightly golden, 5-7 min. (**TIP:** Keep an eye on them, so they don't burn!)



4. COOK STEAK STRIPS

Heat a large non-stick pan over medium-high. When hot, add **1 tbsp oil**, then **steak strips**. Cook, stirring occasionally, until browned, 4-6 min. **** (NOTE:** Cook steak strips in two batches for 4 ppl, using 1 tbsp oil for each batch!)



2. PREP

While **ciabatta** toasts, thinly slice **tomato** into ¼-inch slices. Rinse **capers**, then pat dry with paper towels. Pat **steak strips** dry with paper towels. Add **steak strips** with **1 tbsp oil** (dbl for 4 ppl) and **Italian seasoning** to another large bowl. Toss to coat and set aside.



5. FINISH AND SERVE

Add **arugula** to the **creamy garlic dressing** and toss together. Divide **tomatoes** between plates and season with **salt** and **pepper**. Top with **arugula**, **croutons** then **steak strips**. Sprinkle over **capers** and **remaining Parmesan**.



3. MAKE DRESSING

Add **mayo**, **sour cream**, **remaining garlic**, **1 tsp Parmesan** and **1 tbsp water** (dbl both for 4 ppl) to a medium bowl. Season with **salt** and **pepper**. Stir to combine.

Dinner Solved!