



# Italian-Style Steak Sandwiches

with Sautéed Peppers and Spinach Salad

20-min



Beef Steak



Onion, sliced



Sweet Bell Pepper



Mayonnaise



Sub Rolls



Mozzarella Cheese, shredded



Italian Seasoning



Balsamic Glaze



Baby Spinach

## HELLO SWEET PEPPERS

*A sweet pepper is just a green pepper that has been left on the vine to ripen!*

## Start here

- 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

## 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 Rolls	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*		

\* 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 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.*

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## 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.



## Make dressing

- Meanwhile, whisk together **half the balsamic glaze** and **1 tbsp oil** (dbl for 4 ppl) in a large bowl.



## 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**, to taste.
- Transfer **veggies** to a plate.



## Assemble sandwiches

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



## Cook steaks

- Add **½ 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.\*\*



## Finish and serve

- Meanwhile, add **spinach** and **remaining veggies** to the bowl with **dressing**. Season with **salt** and **pepper**, then toss to combine.
- When **cheese** is melted, close **sandwiches** with **top rolls**.
- Divide **sandwiches** and **spinach salad** between plates.

## Dinner Solved!