



Loaded Beef Hoagies

with Caesar Salad

20-min



-  Shredded Beef
-  Sweet Bell Pepper
-  Onion, sliced
-  Monterey Jack Cheese, shredded
-  Sub Roll
-  Baby Spinach
-  Mayonnaise
-  Worcestershire Sauce
-  Parmesan Cheese, shredded
-  Beef Broth Concentrate
-  Red Wine Vinegar

HELLO SHREDDED BEEF

Slow-cooked flavours in a fraction of the time!

Start here

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

Bust out

Baking sheet, measuring spoons, large bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Shredded Beef	250 g	500 g
Sweet Bell Pepper	160 g	320 g
Onion, sliced	113 g	227 g
Monterey Jack Cheese, shredded	½ cup	1 cup
Sub Roll	2	4
Baby Spinach	113 g	227 g
Mayonnaise	4 tbsp	8 tbsp
Worcestershire Sauce	1 tbsp	2 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Beef Broth Concentrate	1	2
Red Wine Vinegar	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

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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1 Prep

Core, then cut **pepper** into ¼-inch slices.



2 Cook beef filling

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **beef, onions** and **peppers**. Season with **salt** and **pepper**, then cook, stirring often, until **peppers** and **onions** are tender-crisp, 2-3 min. Stir in **broth concentrate**, **half the vinegar** and **3 tbsp water** (dbl for 4 ppl). Remove the pan from heat.



3 Make Caesar dressing

Add **mayo**, **remaining vinegar** and **Worcestershire sauce** to a large bowl. Season with **pepper**, then stir to combine.



4 Assemble and broil hoagies

Halve **rolls**. Arrange **rolls** on an unlined baking sheet, cut-side up. Top **rolls** with **beef filling**, then sprinkle with **cheese**. Broil **hoagies** in the **middle** of the oven until **rolls** are slightly toasted and **cheese** is melted and golden-brown, 3-4 min.



5 Make salad

While **hoagies** broil, add **spinach** to the large bowl with **dressing**. Season with **salt** and **pepper**, then mix to combine.



6 Finish and serve

Close **rolls**, then halve crosswise. Divide **hoagies** and **salad** between plates. Sprinkle **Parmesan** over **salad**.

Dinner Solved!