



20-MIN MEAL

FRENCH DIP BEEF SANDWICHES

with Onion Gravy and a Green Salad



HELLO

FRENCH DIP SANDWICHES

A fully stuffed sandwich dipped in gravy—also known as 100 percent amazingness on bread

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 800



Yellow Onion



Demi-Baguettes
(Contains: Wheat)



Beef Stir-Fry



Italian Cheese Blend
(Contains: Milk)



Montreal
Steak Spice



Lemon



Beef Stock
Concentrate



Spring Mix
Lettuce

START STRONG

Keep an eye on the onion as it cooks. If you think it might burn, add a splash of water to the pan—you want the slices to turn out meltingly soft and brown.

BUST OUT

- 2 Large pans
- Paper towel
- Medium bowl
- Olive oil (2 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 2
- Montreal Steak Spice  1 TBSP | 2 TBSP
- Beef Stir-Fry 10 oz | 20 oz
- Beef Stock Concentrate 1 | 2
- Demi-Baguettes 2 | 4
- Italian Cheese Blend ½ Cup | 1 Cup
- Lemon 1 | 1
- Spring Mix Lettuce 2 oz | 4 oz

HELLO WINE



PAIR WITH
Sarriette Pays d'Oc
Cabernet Franc, 2016

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1 COOK ONION

Wash and dry all produce. Halve, peel, and slice onion. Melt 1 TBSP butter in a large pan over medium-high heat. Add onion and cook, tossing, until lightly browned, 1-2 minutes. Lower heat to medium and toss in 1 tsp Montreal steak spice (we sent more). Season with salt and pepper. Cook, tossing, until very soft and browned, 4-5 minutes.



4 BUILD SANDWICHES

Cut baguettes in half lengthwise. Sprinkle ¼ of the cheese onto one baguette bottom, then top with half the beef and another ¼ of the cheese. Remove some onion slices from gravy and arrange on top, then cover with a baguette top to make sandwich. Repeat with remaining baguette and fillings.

TIP: It's OK if you don't use all the onion.



2 COOK BEEF

Heat a drizzle of oil in another large pan over medium-high heat. Pat beef dry with a paper towel, then season all over with salt, pepper, and remaining Montreal steak spice. Add to pan and cook, tossing occasionally, until browned and cooked through, 2-4 minutes. Remove from pan and set aside.



5 TOAST SANDWICHES

Wipe out pan used for onion, then melt 1 TBSP butter in it over medium-low heat. Add sandwiches and toast until golden, 1-2 minutes per side. TIP: Press down on the sandwiches as they toast—try using a heavy pan to keep them flat.



3 MAKE GRAVY

Transfer cooked onion to pan used for beef over medium-high heat. Stir in 1 cup water and stock concentrate, scraping up any browned bits on bottom. Bring to a simmer, then lower heat to medium. Cook until slightly reduced, 2-3 minutes. Remove from heat.



6 TOSS SALAD AND SERVE

While sandwiches toast, halve lemon. Toss lettuce in a medium bowl with a large drizzle olive oil and squeeze or two of lemon. Season with salt and pepper. Divide sandwiches and salad between plates. Divide gravy between small bowls and serve on the side for dipping sandwiches into.

SLAM DUNK!

Double dipping is mandatory when there's gravy involved.

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