



PHILLY-STYLE BEEF MELTS

with Crispy Potato Wedges & Creamy Mustard Dipping Sauce



HELLO DIJON MUSTARD

This French condiment takes a trip to the city of Brotherly Love, adding a flavorful punch to savory beef filling and creamy dipping sauce.

PREP: 5 MIN | TOTAL: 35 MIN | CALORIES: 1100



Yukon Gold Potatoes



Yellow Onion



Ground Beef



Dijon Mustard



Sour Cream
(Contains: Milk)



Cheddar Cheese
(Contains: Milk)



Green Bell Pepper



Fry Seasoning



Beef Stock Concentrate



Demi-Baguettes
(Contains: Wheat)



Pepper Jack Cheese
(Contains: Milk)



Hot Sauce

START STRONG

If the onion begins to brown too quickly in step 3, stir in a splash or two of water. This simple trick also helps loosen any bits that've stuck to the bottom of the pan (aka makes sure you're getting as much flavor as possible in your finished dish).

BUST OUT

- Baking sheet
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Vegetable oil (4 tsp | 4 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Green Bell Pepper **1** | **2**
- Yellow Onion **1** | **1**
- Fry Seasoning **1 TBSP** | **2 TBSP**
- Ground Beef* **10 oz** | **20 oz**
- Sour Cream **2 TBSP** | **4 TBSP**
- Dijon Mustard **2 tsp** | **4 tsp**
- Demi-Baguettes **2** | **4**
- Beef Stock Concentrate **1** | **2**
- Pepper Jack Cheese **½ Cup** | **1 Cup**
- Cheddar Cheese **½ Cup** | **1 Cup**
- Hot Sauce **1 tsp** | **2 tsp**

* Ground Beef is fully cooked when internal temperature reaches 160 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 450 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Halve, core, and thinly slice **bell pepper** into strips. Halve, peel, and thinly slice **onion**.



4 MAKE CREAMY MUSTARD & TOAST BAGUETTES

Meanwhile, in a small bowl, combine **sour cream** and half the **mustard**. Season with **salt** and **pepper**. Slice **baguettes** lengthwise, stopping before you get all the way through. Toast cut sides up in oven until lightly golden, 3-5 minutes.



2 ROAST VEGGIES

Toss **potatoes** on one side of a baking sheet with a large drizzle of **oil**, half the **Fry Seasoning**, **salt**, and **pepper**. Toss **bell pepper** on empty side of sheet with a drizzle of **oil**, **salt**, and **pepper**. Roast on top rack until golden brown and tender, 20-22 minutes. (For 4 servings, divide between 2 sheets, with potatoes on top rack and bell pepper on middle rack.)



5 MAKE FILLING

Once **beef** is cooked through, stir in **stock concentrate**, remaining **mustard**, and **2 TBSP water** (4 TBSP for 4 servings). Top beef mixture with **pepper jack**; cover pan until cheese melts, 1-2 minutes.



3 COOK ONION & BEEF

Meanwhile, heat a drizzle of **oil** in a large pan over medium-high heat. Add **onion**; season with **salt** and **pepper**. Cook, stirring, until browned and softened, 5-7 minutes. Add **beef** and remaining **Fry Seasoning**; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. **TIP:** If there's excess grease in your pan, carefully pour it out.



6 FINISH & SERVE

Fill **baguettes** with **beef filling** and **roasted bell pepper**. Place sandwiches cut sides up on sheet used for veggies; sprinkle with **cheddar**. Bake until cheese has melted, 2-3 minutes. Divide sandwiches and **potato wedges** between plates. Top sandwiches with **hot sauce** if desired. Serve with **creamy mustard** on the side for dipping.

SCOOP, THERE IT IS

Serve water ice (aka Italian ice) for dessert to complete your dining tour of Philadelphia.

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