



PHILLY-STYLE BEEF MELTS

with Crispy Potato Wedges & Mustard Dipping Sauce

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes*



1 | 2
Green Bell Pepper



1 | 1
Yellow Onion



1 TBSP | 2 TBSP
Fry Seasoning



10 oz | 20 oz
Ground Beef



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



2 tsp | 4 tsp
Dijon Mustard



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



1 | 2
Beef Stock Concentrate



½ Cup | 1 Cup
Pepper Jack Cheese
Contains: Milk



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



1 tsp | 2 tsp
Hot Sauce

*The ingredient you received may be a different color.

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 | COOK: 35 MIN | CALORIES: 1120



H₂O, YEAH

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 have stuck to the bottom of the pan (to make 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
- Cooking oil (4 tsp | 4 tsp)

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



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry 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 SAUCE & TOAST BREAD

- While onion and beef cook, in a small bowl, combine **sour cream** and **half the mustard (you'll use the rest in the next step)**. Season with **salt** and **pepper**.
- Slice **baguettes** lengthwise, stopping before you get all the way through.
- Toast, cut sides up, directly on oven rack 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 (you'll use the rest in the next step)**, **salt**, and **pepper**.
- Toss **bell pepper** on empty side 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; roast potatoes on top rack and bell peppers on middle rack.**)
- Remove veggies from sheet.



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, cut sides up, on sheet used for veggies; sprinkle with **cheddar**.
- Return to oven until cheese melts, 2-3 minutes.
- Divide **sandwiches** and **potato wedges** between plates. Drizzle filling with **hot sauce** if desired. Serve with **creamy mustard** on the side for dipping.