



ITALIAN PEPPER STEAK SANDOS

with Melty Mozzarella & Roasted Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes*



1 | 1
Yellow Onion



1 | 2
Long Green Pepper



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs, Soy



1 tsp | 2 tsp
Garlic Powder



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



10 oz | 20 oz
Diced Steak



1 TBSP | 2 TBSP
Italian Seasoning



1 | 2
Beef Stock Concentrate



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk

*The ingredient you received may be a different color.

HELLO

MELTY MOZZARELLA

A blanket of gooey cheese melds layers of savory steak, onion, and green pepper.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1090



HELLO FRESH

BUTTER BELIEVE IT

In step 4, you'll make a compound butter. This one has garlic powder, but the sky's the limit when it comes to flavor pairings! Try lemon zest + parsley for couscous, or honey + cinnamon for toast.

BUST OUT

- 2 Baking sheets
- 2 Small bowls
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 TBSP | 2 TBSP)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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1 PREP

- Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry all produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **green pepper** crosswise into strips.



2 ROAST POTATOES & MIX MAYO

- Toss **potatoes** on a baking sheet with a **large drizzle of oil, salt, and pepper.**
- Roast on top rack until golden brown and crispy, 20-25 minutes.
- Meanwhile, in a small bowl, combine **mayonnaise** with ¼ **tsp garlic powder** (add up to ½ tsp if you like; you'll use more later). Season with **salt and pepper.**



3 COOK VEGGIES

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **onion** and **green pepper**; cook, stirring occasionally, until softened and lightly browned, 5-7 minutes. Season with **salt and pepper.**
- Transfer to a plate.



4 MAKE GARLIC BUNS

- Meanwhile, place **2 TBSP butter** (4 TBSP for 4 servings) and ¼ **tsp garlic powder** (add more if desired) in a second small microwave-safe bowl. Microwave until just softened, 10 seconds. (**TIP: Do so in 5-second intervals, checking in between, to avoid melting.**) Season with **salt and pepper**; stir to combine.
- Slice **baguettes** lengthwise, stopping before you get all the way through; spread **garlic butter** onto cut sides. Place cut sides up on a second baking sheet.
- Toast on middle rack of oven until golden, 2-3 minutes.



5 COOK STEAK

- Pat **diced steak*** dry with paper towels; season generously with **salt and pepper.**
- Heat a **large drizzle of oil** in pan used for veggies over high heat. Add steak and **Italian Seasoning**. Cook, stirring, until steak is browned and cooked through, 2-3 minutes.
- Reduce heat to low and stir in **stock concentrate** and **2 TBSP water** (4 TBSP for 4 servings). Season with **salt and pepper.**
- Return cooked **veggies** to pan; stir to combine.



6 FINISH & SERVE

- Spread bottom halves of **garlic buns** with **half the garlic mayo**. Top with **steak and veggie mixture**, then sprinkle with **mozzarella.**
- Return to oven until cheese melts, 2-3 minutes.
- Divide **sandos** and **potatoes** between plates. Serve with remaining garlic mayo on the side.

* Steak is fully cooked when internal temperature reaches 145°.