



PHILLY CHEESESTEAK SANDWICHES

Stuffed with Bell Peppers and Served with Crispy Green Beans



HELLO

PHILLY CHEESESTEAKS

A titan and icon goes from the streets to the at-home sandwich joint in your kitchen.

PREP: 5 MIN | TOTAL: 35 MIN | CALORIES: 740



Bell Peppers*



Green Beans



Italian Seasoning



Flour
(Contains: Wheat)



Cheddar Cheese
(Contains: Milk)



Yellow Onion



Beef Stir-Fry



Demi-Baguettes
(Contains: Wheat)



Milk
(Contains: Milk)



Hot Sauce

* Your bell peppers may be orange, yellow, or red. No matter what the color, they will still be delicious!

START STRONG

We've kept things mild here to make these sandwiches appeal to everyone, but a dash of hot sauce will taste great on the adults' sandwiches (or those of adventurous kids).

BUST OUT

- 2 Baking sheets
- Large pan
- Olive oil (4 tsp)
- Butter (2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Bell Peppers 2
- Yellow Onion 1
- Green Beans 12 oz
- Beef Stir-Fry 16 oz
- Italian Seasoning 1 TBSP
- Demi-Baguettes 4
- Flour 2 TBSP
- Milk 13.5 oz
- Cheddar Cheese 1 Cup
- Hot Sauce  2 tsp

HELLO WINE



PAIR WITH
Sarriette Pays d'Oc
Cabernet Franc, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 ROAST PEPPERS AND ONION

Wash and dry all produce. Adjust rack to middle position and preheat oven to 450 degrees. Core, seed, and thinly slice **bell peppers**. Halve, peel, and thinly slice **onion**. Toss bell peppers and onion with **salt, pepper**, and a drizzle of **olive oil** on a baking sheet. Roast in oven until tender, about 25 minutes.



4 TOAST BREAD

Split **baguettes** in half lengthwise, stopping before you cut all the way through. Toast in oven until lightly golden, about 5 minutes. **TIP:** Place the baguettes on the same sheet as the green beans, if there's room.



2 ROAST GREEN BEANS AND SEASON BEEF

Toss **green beans** on another baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until tender and lightly crisped, 10-15 minutes. Meanwhile, heat a drizzle of olive oil in a large pan over high heat. Season **beef** with salt, pepper, and **Italian seasoning**.



5 MAKE CHEESE SAUCE

Wash out pan used for beef and return to stove over medium heat. Add **2 TBSP butter** and let melt, then whisk in **flour**. Cook, stirring frequently, until pasty and lightly toasted, about 1 minute. Slowly whisk in **milk**, adding a little at a time. Bring to a simmer and let bubble, whisking, until thickened, about 1 minute. Remove from heat and add **cheddar**, stirring to melt.



3 COOK BEEF

Add half the **beef** to pan and cook, tossing occasionally, until browned, 2-4 minutes. Remove from pan and set aside, then add another drizzle of **olive oil** to pan and repeat with remaining beef. Once **bell peppers** and **onion** are done roasting, toss with beef on same baking sheet.



6 ASSEMBLE AND SERVE

Spread a little **cheese sauce** inside **baguettes** (save some for dipping), then fill with **bell peppers, onion**, and **beef**. Sprinkle with **hot sauce** (to taste) for the adults. Divide between plates and serve with **green beans** on the side. Divide remaining cheese sauce between small bowls for dipping.

FRESH TALK

What would you put inside the sandwich of your dreams?

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK1NJ-14