



Chicago-Style Italian Beef Sandwich

with Parm Fries and Beef Dip

35 Minutes



Ground Beef



Beef Broth Concentrate



Italian Seasoning



Yellow Onion



Sweet Bell Pepper



Garlic



Mozzarella Cheese, shredded



Sub Roll



Parmesan Cheese, shredded



Russet Potato



Balsamic Vinegar



All-Purpose Flour



Tomato Sauce Base

HELLO ITALIAN SEASONING

Our blend of hearty herbs and zesty garlic!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, measuring spoons, parchment paper, small pot, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Beef Broth Concentrate	1	2
Italian Seasoning	1 tbsp	2 tbsp
Yellow Onion	113 g	226 g
Sweet Bell Pepper	160 g	320 g
Garlic	6 g	12 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Sub Roll	2	4
Parmesan Cheese, shredded	¼ cup	½ cup
Russet Potato	460 g	920 g
Balsamic Vinegar	1 tbsp	2 tbsp
All-Purpose Flour	1 tbsp	2 tbsp
Tomato Sauce Base	2 tbsp	4 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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hello@hellofresh.ca
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Prep

Peel, then cut **onion** into ¼-inch pieces. Core, then cut **pepper** into ¼-inch pieces. Peel, then mince or grate **garlic**. Cut **potatoes** in half lengthwise, then cut into ¼-inch slices.



Make beef dip

While **beef filling** cooks, heat a small pot over medium heat. When hot, add **2 tbsp butter** (dbl for 4 ppl) and swirl to melt. When melted, sprinkle **flour** over **butter**. Cook, stirring frequently, until **flour** is golden-brown, 2-3 min. Add **remaining vinegar, broth concentrate** and **1 cup water** (dbl for 4 ppl). Season with **salt** and **pepper**, then stir to combine. Bring to a boil over medium-high. Once boiling, reduce to medium. Cook, stirring occasionally, until **sauce** thickens slightly, 3-5 min.



Bake fries

Add **potatoes** and **1 tbsp oil** to a baking sheet. Season with **salt** and **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Bake in the **middle** of the oven until tender and golden-brown, 22-24 min. Halfway through, flip **potatoes** and top with **Parmesan**, then return to the oven. (**NOTE:** For 4 ppl, roast in the middle and the top of the oven, rotating sheets halfway through.)



Toast rolls and melt cheese

Halve **rolls**. Arrange **rolls** on a parchment-lined baking sheet, cut-side up. Top **rolls** with **mozzarella**. Bake on the **bottom** of the oven until **rolls** are toasted and **cheese** is melted, 2-3 min.



Make beef filling

While **fries** bake, heat a large non-stick pan over medium-high heat. When hot, add **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.** Add **onions, garlic, peppers, tomato sauce base, Italian Seasoning, half the vinegar** and **¼ cup water** (dbl for 4 ppl). Season with **salt** and **pepper**. Cook, stirring occasionally, until **onions** and **peppers** have softened and **sauce** has thickened, 4-5 min.



Finish and serve

Top **bottom rolls** with **beef filling** and **top rolls**. Cut **sandwiches** in half. Divide **sandwiches** and **fries** between plates. Serve **beef dip** alongside.

Dinner Solved!