



French Dip Sandwich

with Baked Home Fries

FAMILY 35 Minutes



Beef Strips



Brioche Buns



Mayonnaise



Mozzarella Cheese, shredded



Shallot



Sweet Bell Pepper



Russet Potato



Garlic



Cremini Mushrooms



Beef Broth Concentrate



Cornstarch

HELLO FRENCH DIP

An American classic, the French Dip is a hot sandwich served au jus for dipping!

Start Strong

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

Garlic Guide for Step 2:

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra: 1 tsp

Bust Out

Measuring Cups, 2 Small Bowls, Measuring Spoons, 2 Baking Sheets, Paper Towels, Large Bowl, Garlic Press, Aluminum Foil, Large Non-Stick Pan, Whisk

Ingredients

	4 Person
Beef Strips	570 g
Brioche Buns	4
Mayonnaise	¼ cup
Mozzarella Cheese, shredded	½ cup
Shallot	100 g
Sweet Bell Pepper	160 g
Russet Potato	690 g
Garlic	6 g
Cremini Mushrooms	227 g
Beef Broth Concentrate	2
Cornstarch	1 tbsp
Oil*	
Salt and Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°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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1. ROAST FRIES

Cut **potatoes** into ½-inch matchstick fries. Toss **fries** with **2 tbsp oil** over two baking sheets (1 tbsp oil per sheet). Season with **salt** and **pepper**. Roast side-by-side, in the **middle** of the oven, until golden-brown, 25-28 min.



4. COOK VEGGIES & MAKE SAUCE

Add **1 tbsp oil** to the same pan, then **peppers** and **mushrooms**. Season with **salt** and **pepper**. Cook, stirring often, until golden, 5-7 min. Transfer to the plate with **beef**. Whisk together **cornstarch** and **2 cups water** in another small bowl. Add **cornstarch mixture** and **broth concentrates** to the pan. Cook, whisking often, until combined, 2-3 min. Season with **pepper**. Set pan aside, off heat.



2. PREP & MIX MAYO

While **fries** roast, thinly slice **mushrooms**. Core, then cut **peppers** into ¼-inch slices. Peel, then cut **shallots** into ¼-inch slices. Peel, then mince or grate **garlic**. Pat **beef** dry with paper towels. Toss **beef**, **shallots** and **half the garlic** in a large bowl. Mix together **mayo** and **¼ tsp garlic** in a small bowl. (**NOTE:** Reference Garlic Guide in Start Strong.) Set aside.



5. TOAST BUNS

When **fries** are golden-brown, transfer all to one baking sheet. Halve **buns** and arrange them on the now empty baking sheet, cut-side up. Sprinkle **cheese** over **bottom buns**. Toast, in **middle** of oven, until **cheese** melts and **top buns** are golden-brown, 4-5 min. (**TIP:** Keep an eye on them so they don't burn!)



3. COOK BEEF

Heat a large non-stick pan over medium-high heat. When pan is hot, add **1 tbsp oil**, then **half the beef mixture**. Cook, stirring often, until browned and cooked through, 4-6 min.** Transfer to a plate and cover with foil to keep warm. Repeat with another **1 tbsp oil** and **remaining beef mixture**.



6. FINISH AND SERVE

Add any **juices** from the plate with **beef mixture** to the **sauce**. Whisk together. Spread **garlic-mayo** over **top buns**. Divide **beef** and **veggies** between **bottom buns**. Spoon over some **sauce** and top with **top buns**. Serve **fries** alongside with **remaining sauce** for dipping.

Dinner Solved!