FRENCH DIP SANDWICH with Baked Home Fries





HELLO -**FRENCH DIP**

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

TIME: 35 MIN



Beef Strips



Mayonnaise



Mozzarella Cheese, shredded



Shallot



Sweet Bell Pepper Russet Potato





Garlic



Cremini Mushrooms



Beef Broth Concentrate



Cornstarch



Brioche Buns

BUST OUT

- · 2 Baking Sheets
- Measuring Cups
- Large Non-Stick Pan
- · 2 Small Bowls
- Whisk
- Measuring Spoons
- Parchment Paper
- Paper Towels
- Salt and Pepper
- Large Bowl
- Olive or Canola Oil
- Garlic Press

INGREDIENTS -				
2	2-person	ŀ	4-person	
Beef Strips	285 g	I	570 g	
• Mayonnaise 3,6,9	2 tbsp	I	4 tbsp	
Mozzarella Cheese, shredded 2	¼ cup	I	½ cup	
• Shallot	50 g	I	100 g	
Sweet Bell Pepper	160 g	I	160 g	
Russet Potato	460 g	I	690 g	
• Garlic	3 g	I	6 g	
Cremini Mushrooms	227 g	I	227 g	
Beef Broth Concentrate	1	I	2	
• Cornstarch 9	2 tsp	I	4 tsp	
• Brioche Buns 1,2,3	2	I	4	

ALLERGENS ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- O Fish/Poisson
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Sov/Soia 5 Tree Nut/Noix

^{**}Cuire jusqu'à une température interne minimale de 71°C/160°F.



START STRONG



Preheat the oven to 450°F (to roast fries and toast buns). Start prep when oven comes up to temp! In Step 2, use this garlic guide to determine what garlic level you prefer (dbl all measurements for 4 ppl): 1/4 tsp mild, 1/2 tsp medium and 1 tsp extra!



ROAST FRIES Wash and dry all produce.* Cut potatoes into ½-inch matchstick fries. On a parchment-lined baking sheet, toss **fries** with **1 tbsp oil** (dbl for 4 ppl). Season with salt and pepper. Roast in **middle** of oven, until golden-brown,



COOK VEGGIES To the same pan, add 1 tbsp oil (dbl for 4 ppl), then **peppers** and **mushrooms**. Season with **salt** and **pepper**. Cook, stirring often, until golden, 5-7 min. Transfer to the plate with **beef**. In another small bowl, whisk cornstarch and 1 cup water (dbl for 4 ppl). To the pan, add cornstarch mixture and **broth concentrate(s)**. Cook, whisking often, until combined, 2-3 min. Season with



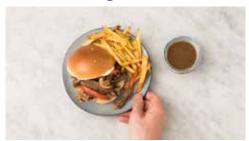
PREP & MIX MAYO Meanwhile, peel, then mince or grate garlic. Thinly slice mushrooms. Core, then cut **peppers** into ¼-inch slices. Peel, then cut **shallots** into 1/4-inch slices. Pat **beef** dry with paper towels. In a large bowl, toss beef, shallots and half the garlic. In a small bowl, mix mayo and 1/4 tsp garlic (dbl for 4 ppl). (NOTE: Reference Garlic Guide in Start Strong.) Set aside.



TOAST BUNS Halve buns. To another baking sheet, add buns, 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!)



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. (TIP: Cook to a min. internal temp. of 71°C/160°F.**) Transfer to a plate and cover with foil to keep warm. Repeat with another 1 tbsp oil and remaining beef mixture.



FINISH AND SERVE To **sauce**, add any **juices** from the plate with **beef mixture**. 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.

Don't just dip your sandwich, dip your fries too!

25-28 min.

11 Shellfish/Fruit de Mer

pepper. Set pan aside, off heat.

Laver et sécher tous les aliments.