



FRENCH DIP SANDWICH

with Baked Home Fries

PRONTO



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
- Aluminum Foil
- 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-person | 4-person

- Beef Strips 285 g | 570 g
- Mayonnaise 3,6,9 2 tbsp | 4 tbsp
- Mozzarella Cheese, shredded 2 ¼ cup | ½ cup
- Shallot 50 g | 100 g
- Sweet Bell Pepper 160 g | 160 g
- Russet Potato 460 g | 690 g
- Garlic 3 g | 6 g
- Cremini Mushrooms 227 g | 227 g
- Beef Broth Concentrate 1 | 2
- Cornstarch 9 2 tsp | 4 tsp
- Brioche Buns 1,2,3 2 | 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 soja, les sulfites, les noix et le blé.

- 0 Fish/Poisson
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**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): **¼ tsp** mild, **½ tsp** medium and **1 tsp** extra!



1 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, 25-28 min.



4 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 **pepper**. Set pan aside, off heat.



2 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 ¼-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 **¼ tsp garlic** (dbl for 4 ppl). (**NOTE:** Reference Garlic Guide in Start Strong.) Set aside.



5 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!)



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. (**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**.



6 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.

DIP AWAY!

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