



Garlic Beef Panzanella

with Roasted Sweet Potatoes and Zucchini

FAMILY 30 Minutes



Beef Strips



Ciabatta Bun



Garlic Salt



Baby Spinach



Sweet Potato



Sherry Vinegar



Zucchini



Shallot

HELLO PANZANELLA

A Tuscan salad brimming with bread and vegetables!

Start Strong

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

Bust Out

2 Baking Sheets, Large Bowl, Large Non-Stick Pan, Paper Towels, Parchment Paper, Whisk, Medium Bowl, Measuring Spoons

Ingredients

	4 Person
Beef Strips	570 g
Ciabatta Bun	2
Garlic Salt	1 ½ tsp
Baby Spinach	113 g
Sweet Potato	340 g
Sherry Vinegar	2 tbsp
Zucchini	200 g
Shallot	50 g
Sugar*	1 tsp
Oil*	
Salt and Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

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 SWEET POTATOES

Cut sweet **potatoes** into ½-inch pieces. Toss the **sweet potatoes** with **1 tbsp oil** on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the **centre** of the oven, flipping halfway through cooking, until golden-brown and tender, 22-23 min.



2. PREP

While the **sweet potatoes** roast, cut the **zucchini** in half lengthwise, then into ½-inch thick half-moons. Peel, then cut the **shallot** into ¼-inch slices. Cut the **ciabatta** into ½-inch cubes. Toss **ciabatta** in a medium bowl with **1 tbsp oil**. Season with **half the garlic salt** and **pepper**. Set aside.



3. COOK ZUCCHINI

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil**, then the **zucchini** and **shallot**. Cook, stirring occasionally, until tender-crisp, 3-4 min. Transfer to a plate.



4. COOK BEEF

Pat **beef** dry with paper towels. Cut any large pieces of **beef** in half. Season with the **remaining garlic salt** and **pepper**. Add **½ tbsp oil**, then **half the steak** to the same pan. Cook, stirring occasionally, until browned, 4-6 min.** Repeat with another **½ tbsp oil** and **remaining steak**.



5. TOAST CROUTONS

Arrange the **croutons** in a single layer on another baking sheet. Toast in **bottom** of the oven, until golden, 5-6 min. (**TIP:** Keep an eye on your ciabatta so that it does not burn!)



6. FINISH AND SERVE

Whisk together the **sherry vinegar**, **1 tsp sugar** and **3 tbsp oil** in a large bowl. Add the **zucchini**, **half the croutons**, **spinach** and **sweet potatoes**. Toss to combine. Season with **salt** and **pepper**. Divide the **assembled salad** between plates. Top with the **beef** and **remaining croutons**.

Dinner Solved!