



Philly Cheesesteak Pizza

with Side Salad

PRONTO 30 Minutes



Beef Strips



Green Bell Pepper



Pastrami Spice Blend



Red Wine Vinegar



Naan Bread



Marinara Sauce



Parmesan Cheese



Mozzarella Cheese, shredded



Spring Mix

HELLO PASTRAMI SPICE

A bold mix of sweet, salty, smoky and briny!

Start Strong

Before starting, preheat your broiler to high.
Wash and dry all produce.

Bust Out

Large Bowl, Whisk, Baking Sheet, Measuring Spoons, Large Non-Stick Pan, Paper Towels

Ingredients

	2 Person	4 Person
Beef Strips	285 g	570 g
Green Bell Pepper	200 g	400 g
Pastrami Spice Blend	1 tbsp	2 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
Naan Bread	2	4
Marinara Sauce	½ cup	1 cup
Parmesan Cheese	¼ cup	½ cup
Mozzarella Cheese, shredded	½ cup	1 cup
Spring Mix	56 g	113 g
Sugar*	½ tsp	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. PREP

Core, then thinly slice **pepper**. Whisk together **vinegar**, **½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Pat **beef** dry with paper towels, then cut any large pieces in half. Sprinkle over **pastrami spice**.



4. TOAST NAAN

While **peppers** cook, on a baking sheet, arrange **naan** upside-down (use 2 baking sheets for 4 ppl). Broil in **middle** of oven, until golden-brown, 1-2 min. (**TIP:** Keep your eye on the naan so they don't burn!)



2. COOK BEEF

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef**. Cook, stirring occasionally, until browned, 4-6 min. **** (NOTE:** For 4 ppl, cook half the strips at a time, using ½ tbsp oil for each batch!). Transfer to a plate, set aside.



5. BAKE PIZZA

Flip **naan** right-side up. Spread **marinara sauce** across **naan**. Top with **beef** and **peppers**, then sprinkle over **Parmesan** and **mozzarella cheese**. Broil **assembled pizzas**, in the **middle** of oven, until **toppings** are warmed through, 3-4 min. (**NOTE:** for 4 ppl, broil half the pizzas at a time.)



3. COOK PEPPERS

Heat same pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **peppers**. Cook, stirring often, until tender-crisp, 3-4 min. Season with **salt** and **pepper**. Transfer to the plate with **beef**.



6. FINISH AND SERVE

Add **spring mix** to the bowl with **dressing**. Toss to combine. Season with **salt** and **pepper**. Cut **pizza** into quarters. Divide **pizza** and **salad** between plates.

Dinner Solved!