



SMOKY BBQ BEEF ON A BUN

with Sautéed Onions and Potato Wedges



HELLO

POTATO WEDGES

We heard you! We've matched this classic smoky beef sandwich with easy-to-make potato wedges

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 855



Shaved Beef



Burger Bun



Monterey Jack Cheese, shredded



Thyme



Red Bell Pepper



Garlic



Yellow Potato



Onion, sliced



BBQ Sauce



Smoked Paprika

BUST OUT

- 2 Baking Sheets
- Parchment Paper
- Garlic Press
- Large Bowl
- Large Non-Stick Pan
- Measuring Spoons
- Medium Bowl
- Salt and Pepper
- Olive or Canola oil

INGREDIENTS

4-person

- Shaved Beef 570 g
- Burger Bun 1,2,3 4
- Monterey Jack Cheese, shredded 2 1 cup
- Thyme 10 g
- Red Bell Pepper 380 g
- Garlic 20 g
- Yellow Potato 680 g
- Onion, sliced 227 g
- BBQ Sauce 4 tbsp
- Smoked Paprika 2 tsp

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 Seafood/Fruit de Mer
- 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 the potato wedges and toast the sandwiches). Start prepping when the oven comes up to temperature!



1 ROAST POTATOES

Wash and dry all produce.* Strip **1 tbsp thyme leaves** from stems. Cut larger **beef pieces** in half (approx. 2-3-inch wide). Cut **potatoes** into ½-inch wedges. On a parchment-lined baking sheet, toss potatoes with **half the thyme** and drizzle of **oil**. Season with **salt and pepper**. Roast in the centre of the oven, flipping potatoes over halfway through cooking, until golden-brown, 25-28 min.



4 ASSEMBLE

Add the **BBQ sauce** to the bowl with the **beef** and toss to coat. Halve the **buns**, then arrange them cut-side up on another baking sheet. Top the bottom halves of the buns with the beef and the **pepper-onion mixture**. Sprinkle over the **cheese**.



2 COOK VEGGIES

Meanwhile, core, then cut the **bell peppers** into ¼-inch thin strips. Mince or grate the **garlic**. Heat a large non-stick pan over medium-high heat. Add a drizzle of **oil**, then the **peppers**, garlic, **onions**, **2 tsp smoked paprika** and **remaining thyme**. Cook, stirring occasionally, until the onions soften, 4-5 min. Season with **salt and pepper**.



5 TOAST SANDWICHES

Toast the **sandwiches** in the centre of the oven until the top buns are toasted and the cheese melts, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)



3 COOK BEEF

When **veggies** are done, transfer mixture to a medium bowl. Set aside. Carefully wipe pan clean. Season **shaved beef** with **salt and pepper**. Add another drizzle of **oil** to the same pan, then **half the beef**. Cook until golden-brown, 1-2 min per side. (**TIP:** Cook to a min. internal temp. of 71°C/160°F.**) Transfer to a large bowl and repeat with **remaining beef**.



6 FINISH AND SERVE

Top the **beef sandwiches** with the top halves of the buns. Divide the sandwiches and **potato wedges** between plates.

SAUCY!

Be sure to grab a napkin before biting into this tender beef sandwich smothered in sauce.