

Beef & Shishito Open-Faced Sandwiches

with Tomato, Cucumber & Romaine Salad

Open-faced sandwiches make for a delicious way to layer textures and flavors. Ours pair tender, savory beef with the satisfying bite of lightly blistered shishito peppers. (Keep in mind that although most shishitos are mild, this variety occasionally gets hot!) To balance the richness of the sandwiches—and accent the crunch of the toasted baguette—we're making a light, seasonal salad, dressed with a drizzle of olive oil and a splash of red wine vinegar.



Blue Apron Wine Pairings

Alma Gitana Grenache, 2014

Capp Heritage Vineyards Merlot, 2014



Ingredients

10 Ounces Thinly Sliced Beef
1 Small Baguette
3 Ounces Shishito Peppers
1 Romaine Heart
1 Cucumber
1 Tomato
1 Clove Garlic

Knick Knacks

2 Tablespoons Red Wine Vinegar
1 Shallot
¼ Cup Mayonnaise

Makes: 2 servings | **Calories:** about 810 per serving

Prep Time: 15 minutes | **Cook Time:** 15–25 minutes



For cooking tips & tablet view, visit blueapron.com/recipes/980

Recipe #980

Instructions

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1



Prepare the ingredients & marinate the shallot:

Preheat the oven to 450°F. Wash and dry the fresh produce. Halve the baguette. Cut off and discard the pepper stems; cut into ½-inch pieces on an angle. Peel and mince the garlic; smash with the side of your knife until it resembles a paste (or use a zester). Cut off and discard the romaine root; roughly chop the leaves. Core and medium dice the tomato. Halve the cucumber lengthwise; using a spoon, scoop out and discard the seeds. Large dice the cucumber. Peel and thinly slice the shallot; place in a bowl with the **vinegar**.

2



Toast the baguette:

Place the **baguette** on a sheet pan. Drizzle with olive oil and season with salt and pepper; turn to coat. Arrange cut sides up and toast in the oven 10 to 12 minutes, or until golden brown and crispy. Remove from the oven and transfer to a work surface.

3



Cook the peppers:

While the baguette toasts, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on high until hot. Add the **peppers** and cook, stirring occasionally, 2 to 3 minutes, or until browned and slightly softened. Transfer to a plate and season with salt and pepper to taste. Wipe out the pan.

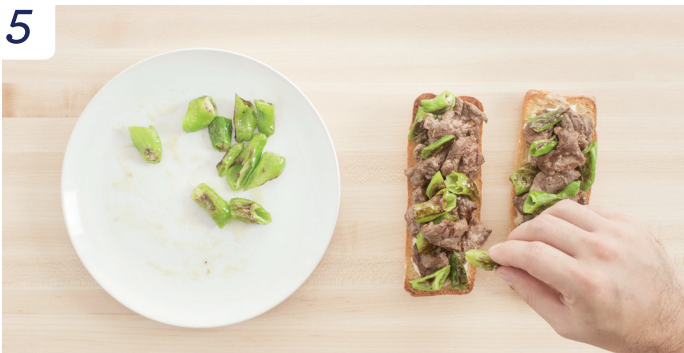
4



Cook the beef:

While the baguette continues to toast, using your hands, separate the **sliced beef**; pat dry with paper towels. Transfer to a bowl and season with salt and pepper; toss to coat. In the same pan, heat 2 teaspoons of olive oil on high until hot. Add the seasoned beef in a single layer and cook, without stirring, 1 to 2 minutes, or until browned on the first side. Add **1 tablespoon of the shallot marinating liquid** (be careful, as the liquid may splatter). Cook, stirring constantly, 30 seconds to 1 minute, or until the beef is just cooked through. Transfer to a plate and set aside in a warm place.

5



Make the aioli & assemble the sandwiches:

In a bowl, combine the **mayonnaise** and as much of the **garlic paste** as you'd like; season with salt and pepper to taste. Spread the aioli onto the cut sides of the **toasted baguette**. Top with the **cooked beef** and **cooked peppers**; season with salt and pepper.

6



Make the salad & plate your dish:

In a large bowl, combine the **romaine**, **tomato**, **cucumber** and **marinated shallot** (including the remaining liquid); season with salt and pepper. Drizzle with olive oil and toss to combine; season with salt and pepper to taste. Divide the **sandwiches** and salad between 2 dishes. Enjoy!