

Open-Faced Roast Beef Sandwiches

with Mushrooms & Horseradish Cream Sauce

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 2

Tonight's satisfying open-faced sandwiches feature the classic pairing of rich roast beef and piquant prepared horseradish (or the grated root packed with vinegar). We're topping a crunchy baguette with layers of oven-roasted, sliced beef and sautéed mushrooms, all tied together with a zesty sauce made of horseradish, sour cream and a bit of lemon juice. On the side, roasted potato and carrots (tossed with whole sprigs of thyme) make for a tender complement to the sandwiches.



BLUE APRON WINE PAIRING:

Chateau Rampeau Bordeaux, 2014

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Ingredients



1
BEEF ROAST



1
SMALL BAGUETTE



6 oz
WHITE BUTTON
MUSHROOMS



2
CARROTS



1
LEMON



1
YUKON GOLD
POTATO



1 bunch
THYME

KNICK KNACKS:



2 tsp
PREPARED
HORSERADISH



1/4 cup
SOUR CREAM



1
SHALLOT



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1 Prepare & roast the vegetables:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the potato, carrots and thyme.
- ☐ Cut the potato lengthwise into 1/2-inch-thick wedges.
- ☐ Peel the carrots; halve lengthwise, then cut crosswise into 2-inch pieces.
- ☐ Line a sheet pan with aluminum foil. Place the **potato, carrots and whole thyme sprigs** on the prepared sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer on 1 side of the sheet pan. Roast 14 to 16 minutes, or until slightly tender when pierced with a fork. Leaving the oven on, remove the roasted vegetables from the oven.

2 Prepare the remaining ingredients & make the sauce:

- ☐ While the vegetables roast, wash and dry the remaining fresh produce.
- ☐ Thinly slice the mushrooms.
- ☐ Peel and thinly slice the shallot.
- ☐ Halve the baguette horizontally.
- ☐ Quarter and deseed the lemon.
- ☐ In a bowl, combine the **sour cream, the juice of 2 lemon wedges and as much of the horseradish as you'd like**. Drizzle with olive oil and season with salt and pepper to taste.

3 Sear & roast the beef:

- ☐ While the vegetables continue to roast, pat the **beef** dry with paper towels. Season with salt and pepper on all sides. In a large, high-sided pan (or pot), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned beef; cook, turning occasionally, 4 to 6 minutes, or until browned on all sides. Leaving any browned bits (or fond) in the pan on the stove, transfer to the other side of the sheet pan of **roasted vegetables**.
- ☐ Return to the oven and roast 16 to 18 minutes, or until the vegetables are tender when pierced with a fork and the beef is cooked through. (An instant-read thermometer inserted into the beef should register 125°F.) Remove from the oven. Transfer the roasted beef to a cutting board and let rest for at least 5 minutes. Discard the **whole thyme sprigs**.

4 Cook the mushrooms:

- ☐ While the beef and vegetables roast, add 2 teaspoons of olive oil to the pan of reserved fond; heat on medium-high until hot. Add the **mushrooms and shallot**. Cook, stirring occasionally, 6 to 8 minutes, or until softened; season with salt and pepper. Add **the juice of the remaining lemon wedges**; cook, stirring constantly, 30 seconds to 1 minute, or until the liquid has cooked off. Transfer to a plate; season with salt and pepper to taste. Set aside in a warm place. Wipe out the pan.

5 Toast the baguette:

- ☐ While the beef rests, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **baguette**, cut sides down; toast 2 to 3 minutes, or until lightly browned. Transfer to a clean, dry work surface.

6 Slice the beef & plate your dish:

- ☐ Find the lines of muscle (or grain) on the **rested beef**; thinly slice crosswise against the grain. Spread **half the sauce** onto the cut sides of the **toasted baguette**. Top with the sliced beef, **cooked mushrooms and remaining sauce**. Season with salt and pepper. Divide the sandwiches and **roasted vegetables** between 2 dishes. Enjoy!

