

Beef & Cheddar Baguettes

with Roasted Squash & Spicy Ranch

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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🔗 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 🔗 icon) and instructions tailored to you.*

Ingredients

Customized ingredients


 2 oz White Cheddar Cheese 🔗


SWAPPED FOR:

 1.2 oz Daiya Dairy-Free Cheddar-Style Cheeze¹ 🔗

 3 Tbsps Ranch Dressing


 1 Tbsp Ketchup

 1 Tbsp Light Brown Sugar

 10 oz Thinly Sliced Beef

 1 Delicata Squash

 2 Scallions

 1 Tbsp Red Harissa Paste


 2 ½ Tbsps Vegetable Demi-Glace

 1 Small Baguette

 4 oz Mushrooms

 2 Tbsps Soy Glaze

 1 Tbsp Red Wine Vinegar

 Serve with Blue Apron wine that has this symbol
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Cook along on the app



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¹ this may not be a dairy-free recipe
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare & roast the squash

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut off and discard the ends of the **squash**. Halve lengthwise; using a spoon, scoop out and discard the pulp and seeds. Cut into 1/2-inch pieces.
- Place on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 24 to 26 minutes, or until browned and tender when pierced with a fork.
- Leaving the oven on, remove from the oven. Transfer to a plate and cover with foil to keep warm.
- Carefully wipe off the sheet pan.



2 Prepare the remaining ingredients & make the sauce

- Meanwhile, cut the **mushrooms** into bite-sized pieces.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve the **baguette**.
- Grate the **cheese** on the large side of a box grater.
- In a bowl, combine the **demi-glaze, vinegar, sugar, ketchup, soy glaze**, and **sliced white bottoms of the scallions**. Whisk until the sugar has dissolved.



↔ CUSTOMIZED STEP 2 If you chose Daiya Cheeze

- Prepare the remaining ingredients and make the sauce as directed, using the **cheeze** (instead of cheese).

3 Cook the beef & mushrooms

- Separate the **beef**; pat dry with paper towels. Season with salt and pepper.
- In a medium pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **seasoned beef** and **mushroom pieces** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 2 to 3 minutes, or until the sauce is thickened and the beef is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



4 Assemble & toast the baguettes

- Place the **halved baguette** on the same sheet pan, cut side up. Drizzle with **olive oil**, then evenly top with the **cooked beef and mushrooms** and **grated cheese**.
- Toast in the oven 4 to 5 minutes, or until the cheese is melted and the baguettes are lightly browned.
- Remove from the oven.



↔ CUSTOMIZED STEP 4 If you chose Daiya Cheeze

- Assemble and toast the baguettes as directed, using the **grated cheeze**.

5 Make the spicy ranch & serve your dish

- Meanwhile, in a bowl, combine the **ranch dressing** and as **much of the harissa paste as you'd like**, depending on how spicy you'd like the dish to be.
- Taste, then season with salt and pepper if desired.
- Serve the **toasted baguettes** with the **roasted squash** and **spicy ranch** on the side. Garnish the baguettes with the **sliced green tops of the scallions**. Enjoy!

