

FYOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an sicon) 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



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



on the app

Serve with Blue Apron wine that has this symbol blueapron.com/wine

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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."

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 ½-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

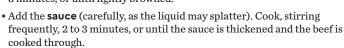
- Meanwhile, cut the mushrooms into bite-sized pieces.
- Thinly slice the scallions. separating the white bottoms and hollow green tops.
- Halve the baguette.
- Grate the cheese on the large side of a box grater.
- In a bowl, combine the demi-glace, vinegar, sugar, ketchup, soy glaze, and sliced white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



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

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.



• 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!



