

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



10 oz Thinly Sliced Beef 🔄

SWAPPED FOR:



10 oz Hot Italian Pork Sausage 🔄



½ oz Pickled Peppadew Peppers



2 Tbsps **or** 6 oz Tomato Paste



2 Small Baguettes



3/4 lb Potatoes



1/4 cup Grated
Parmesan Cheese



¼ tsp Crushed Red Pepper Flakes



2 cloves Garlic



1 Aloha Pepper

SCAN HERE

to learn

more about

Aloha Peppers



2 oz Fontina Cheese



1 tsp Whole Dried Oregano



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

Cook along on the app

The Blue Apron app

Google Play today.

doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or



"Alexa, find Blue Apron recipes."

Prepare & roast the potatoes

- Preheat the oven to 450°F.
- Line two sheet pans with foil.
- Wash and dry the fresh produce.
- Quarter the potatoes.
- Place on one sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer, skin side down.



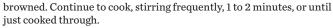
- Roast 20 to 22 minutes, or until lightly browned and tender when pierced with a fork.
- Leaving the oven on, remove from the oven.

2 Prepare the remaining ingredients

- · Meanwhile, cut off and discard the stem of the aloha pepper. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Halve the baguettes.
- · Roughly chop the peppadew peppers.
- Thinly slice the fontina.
- Peel 2 cloves of garlic; keeping 1 clove whole, roughly chop the remaining clove.



- Separate the **beef**; pat dry with paper towels. Season with salt
- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- · Add the seasoned beef in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly



• Leaving any browned bits (or fond) in the pan, transfer to a plate.

CUSTOMIZED STEP 3 If you chose Sausage

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the sausage. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



- Add the sliced aloha pepper to the pan of reserved fond (if the pan seems dry, add a drizzle of olive oil); season with salt and pepper. Cook on medium-high, stirring frequently, 3 to 4 minutes, or until softened.
- Add the chopped garlic, tomato paste (if you received 6 oz, use 1/3 of the tomato



paste), oregano, and as much of the red pepper flakes as you'd like, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly

- Add the cooked beef and 1/4 cup of water (carefully, as the liquid may splatter). Cook, stirring frequently and scraping up any fond, 1 to 2 minutes, or until coated.
- Turn off the heat. Taste, then season with salt and pepper if desired.

CUSTOMIZED STEP 4 If you chose Sausage

- Make the filling as directed, using the **cooked sausage** (instead of beef).

5 Make the sandwiches & serve your dish

- Place the halved baguettes on the remaining sheet pan, cut side up. Drizzle with olive oil and season with salt and pepper.
- Bake 3 to 4 minutes, or until lightly toasted.
- · Leaving the oven on, remove from the oven.
- · Carefully rub the cut sides of the toasted baguette tops with the peeled garlic clove; discard the
- Carefully divide the **filling** between the **toasted baguette bottoms**. Top with the chopped peppadew peppers and sliced fontina.
- Return to the oven and bake 4 to 5 minutes, or until the cheese is melted.
- Remove from the oven.
- Serve the sandwiches with the roasted potatoes on the side. Garnish the potatoes with the parmesan. Enjoy!



2PRE10/2PRE15



