

Italian Beef & Pepper Subs

with Roasted Potatoes

2 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**
blueapron.com



🔗 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



¾ lb Potatoes



¼ cup Grated Parmesan Cheese



¼ tsp Crushed Red Pepper Flakes



2 cloves Garlic



1 Aloha Pepper



2 oz Fontina Cheese



1 tsp Whole Dried Oregano

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more about
Aloha Peppers



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 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.



3 Cook the beef

- Separate the **beef**; pat dry with paper towels. Season with salt and pepper.
- 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 browned. Continue to cook, stirring frequently, 1 to 2 minutes, or until just cooked through.
- 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.

4 Make the filling

- 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 $\frac{1}{3}$ 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 combined.
- Add the **cooked beef** and $\frac{1}{4}$ **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 clove.
- 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!

