

Sloppy Joes & Roasted Steak Fries

with Creamy Kale & Carrot Salad

Get ready, chefs—tonight's dinner is Sloppy Joes, a longtime family favorite. With its ground beef and tomato-barbecue sauce filling (traditionally served spilling out of a pillowy bun), the Sloppy Joe is about as comforting as food can get. In our version, we're pairing the sandwiches with roasted steak fries (long, thick potato wedges). And to balance the meal, we're making a salad with carrots and ribbons of Lacinato kale, tossed with a creamy, tangy dressing.



Ingredients

- 1½ Pounds Ground Beef
- 4 Potato Buns
- 1½ Pounds Russet Potatoes
- ½ Cup Barbecue Sauce
- 2 Carrots
- 1 Bunch Lacinato Kale
- 1 Yellow Onion

Knick Knacks

- 2 Tablespoons Tomato Paste
- 2 Tablespoons White Wine Vinegar
- 1 Shallot
- ¼ Cup Mayonnaise

Makes 4 Servings

About 700 Calories Per Serving

Prep Time: 15 min | Cook Time: 25 to 35 min



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp13

1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Cut the potatoes lengthwise into 1-inch-thick wedges. Peel and small dice the onion. Remove and discard the kale stems; thinly slice the leaves. Peel the carrots and cut into matchsticks. Halve the buns. Peel and thinly slice the shallot; place in a bowl with the **vinegar**.

2



Roast the potatoes:

Place the **potatoes** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer, skin sides down. Roast 26 to 28 minutes, or until browned and tender when pierced with a fork. Remove from the oven and season with salt and pepper to taste. Transfer to a serving dish.

3



Cook the beef:

While the potatoes roast, in a large pot, heat 1 tablespoon of olive oil on medium-high until hot. Add the **ground beef**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 3 to 5 minutes, or until browned and just cooked through. Carefully drain off and discard the drippings. Transfer the cooked beef to a bowl and set aside in a warm place, leaving any browned bits (or fond) in the pot.

4



Make the filling:

While the potatoes continue to roast, add 2 teaspoons of olive oil to the pan of reserved fond and heat on medium-high until hot. Add the **onion**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened. Add the **tomato paste** and cook, stirring frequently, 1 to 2 minutes, or until dark red. Add **1 cup of water** and cook, scraping up any fond from the bottom of the pot, 30 seconds to 1 minute. Add the **cooked beef** and **barbecue sauce**; season with salt and pepper. Simmer, stirring occasionally, 8 to 10 minutes, or until the liquid has thickened slightly. Remove from heat and season with salt and pepper to taste.

5



Make the salad:

While the filling simmers, in a large bowl, combine the **kale**, **carrots**, **mayonnaise** and **shallot-vinegar mixture**; season with salt and pepper. Drizzle with olive oil and toss to coat; season with salt and pepper to taste. Transfer to a serving dish.

6



Toast the buns & serve your dish:

While the potatoes continue to roast, place the **buns** on a sheet pan, cut sides up. Toast in the oven 2 to 3 minutes, or until the edges are slightly crispy. Remove from the oven and transfer to a serving dish. Divide the **filling** between the toasted bun bottoms; complete the sandwiches with the bun tops. Serve with the **roasted potatoes** and **salad** on the side. Enjoy!