



FAST

BBQ Beef French Bread Pizza

and Salad with Creamy Citrus Dressing



20-30min



2 Servings

Part pizza, part sandwich—this BBQ French bread pizza is the best of both worlds. And like all good pizza/sandwiches it's all about the toppings! The hero roll gets toasty in the oven, making it the perfect vehicle for for grass-fed ground beef simmered in barbecue sauce, and topped with pickled jalapeños for add a touch of vinegary heat to offset the sweet and tangy barbecue sauce, sharp ched...

What we send

- 12
- 1
- 7
- 7

What you need

- kosher salt & ground pepper
- olive oil

Tools

- skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1030kcal, Fat 66g, Carbs 55g, Proteins 54g



1. Prep ingredients

Split **rolls**, if necessary. Roughly chop **2 tablespoons of the pickled jalapeños**, reserve the rest for serving. Cut **cheddar** into small pieces. Peel and finely chop **onion**.



4. Prep salad

While **beef** simmers, preheat broiler with a rack in the upper third. Squeeze **1 tablespoon lime juice** into a medium bowl. Add **sour cream, 2 tablespoons oil**, and a **generous pinch each salt and pepper** to lime juice, and whisk to combine. Halve **romaine** lengthwise, then slice crosswise into ¼-inch thick ribbons, discarding end.



2. Brown beef

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **onions** and cook, stirring, until lightly browned and softened, about 3 minutes. Add **beef, ½ teaspoon salt**, and **several grinds of pepper**. Cook, breaking up with a spoon, until beef is browned and no longer pink, 2-3 minutes.



5. Assemble pizzas & broil

Arrange **hero rolls** on a rimmed baking sheet. Broil on the upper oven rack until lightly golden, about 1 minute per side (watch closely as broilers vary). Top cut-sides of each roll with **bbq beef mixture** and a **sprinkle of cheddar**. Return **pizzas** to oven and broil until cheese is melted and bubbling, 1-2 minutes more (watch closely).



3. Add sauce

Add **all of the barbecue sauce** and **1-2 tablespoons of the chopped jalapeños** (depending on heat preference) to skillet and cook, about 2 minutes. Add **¼ cup water**, bring to a simmer, and cook until mixture is thick and reduced to 2 cups, about 5 minutes. Season to taste with **salt** and **pepper**.



6. Toss salad & serve

Add **romaine** to bowl with **dressing** and toss to combine. Season to taste with **salt** and **pepper**. Serve **French bread pizzas** topped with **reserved pickled jalapeños**, if desired, and with **salad** alongside. Enjoy!