

DINNERLY



BBQ Beef Sandwiches with Oven Fries



20-30min



2 Servings

A mash-up between a BBQ burger and a sloppy joe, this sandwich fulfills all your salty, sweet, and vinegary desires. Grass-fed ground beef is browned in a hot pan, then mixed with tangy BBQ sauce in a matter of minutes (a flash in the pan, if you will?). And never fear pepperoncini—they're a pepper with virtually no heat, but plenty of zesty, tangy punch. Pack 'em on to compliment that sweetness...

WHAT WE SEND

- 2 russet potatoes
- 1½ oz pepperoncini ¹²
- 1 oz mayonnaise ^{3,6}
- 2 potato buns ¹
- 10 oz pkg grass-fed ground beef
- 2 (2 oz) barbecue sauce

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 950kcal, Fat 54g, Carbs 87g, Proteins 34g



1. Make oven fries

Preheat oven to 450°F with a rack in the top position.

Scrub **potatoes**, then cut lengthwise into ½-inch wedges (no need to peel). Toss on a rimmed baking sheet with **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds of pepper**. Roast until well browned and tender, about 20 minutes.



2. Prep garlic mayo

Discard stems from **pepperoncini**; thinly slice half, and chop remaining half. Finely chop **2 teaspoons garlic**.

In a small bowl, stir together **½ teaspoon of the chopped garlic** and **mayonnaise**. Season to taste with **salt** and **pepper**; set aside until ready to serve.



3. Toast buns

Heat **1 teaspoon oil** in a medium skillet over medium-high. Add **buns**, cut-side down, and cook until lightly charred, 1–2 minutes. Transfer buns to plates.



4. Brown beef

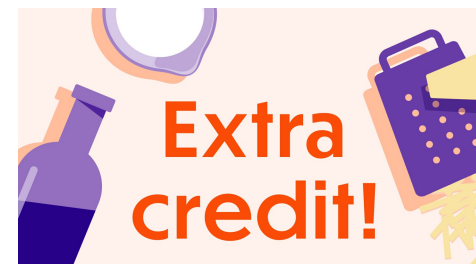
To same skillet, combine **1 tablespoon oil**, **chopped pepperoncini**, and **remaining chopped garlic**; cook, stirring occasionally, until fragrant, 1 minute. Add **ground beef** and season with **½ teaspoon salt** and **a few grinds of pepper**. Cook, stirring and breaking up meat into smaller pieces, until browned and cooked through, 3–5 minutes.



5. Assemble & serve

Spoon off any excess **fat** from skillet; stir in **all of the barbecue sauce** and **½ cup water**. Bring to a low simmer and cook until flavors meld, 3–4 minutes. Divide **barbecue beef** mixture between **buns**.

Top **BBQ beef sandwiches** with sliced **pepperoncini**. Serve with **potato wedges** and **garlic mayonnaise** on the side for dipping. Enjoy!



6. Raid the condiment rack!

You may want to add another dipper for these sensational oven fries. Ketchup will do. So will any leftover BBQ sauce you have hanging around. Our preference? A homemade Dijonnaise! Mix 1 part Dijon mustard with 2 parts mayo and dip, slather, and swipe away!