

# DINNERLY



## Pizza Sloppy Joe with Tuscan Oven Fries



40min



2 Servings

Our favorite Joe took a trip to Italy and came back a little...different. Better, dare we say? You be the judge. Ground beef cooks with tomato sauce before we slap a slice of melty mozzarella on top and put it on a toasted bun. And our herby Tuscan spice blend makes this side of fries far from ordinary. We've got you covered!

### WHAT WE SEND

- 2 russet potatoes
- 3¾ oz mozzarella <sup>7</sup>
- 2 potato buns <sup>1</sup>
- 10 oz pkg grass-fed ground beef
- 8 oz tomato sauce
- ¼ oz Tuscan spice blend

### WHAT YOU NEED

- all-purpose flour <sup>1</sup>
- olive oil
- kosher salt & ground pepper
- sugar

### TOOLS

- rimmed baking sheet
- medium nonstick skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 950kcal, Fat 41g, Carbs 84g, Protein 53g

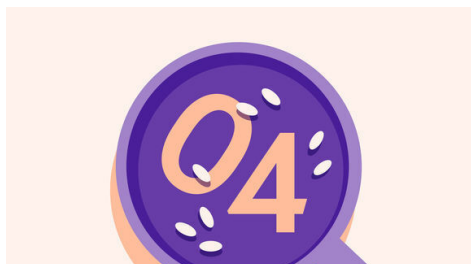


#### 1. Bake fries

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

Scrub **potatoes**; cut into ½-inch thick fries. Toss on a rimmed baking sheet with 2 **teaspoons flour** and 1 **tablespoon oil**; season with **salt** and **pepper**. Spread into a single layer.

Bake on bottom oven rack until deeply browned, 20–25 minutes. Flip and continue cooking until crisp, about 10 minutes more.



#### 4. Finish & serve

Scatter **mozzarella** over **beef**; cover and cook until melted, about 2 minutes. Toss **fries** with **remaining Tuscan spice**.

Serve **pizza sloppy joe** on **buns** with **Tuscan fries** alongside. Enjoy!



#### 2. Toast buns

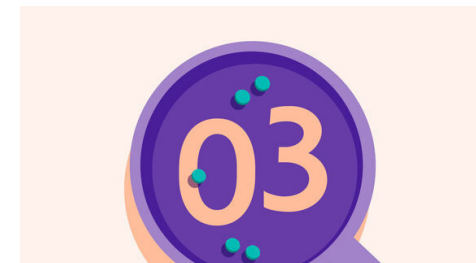
Slice **mozzarella** into rounds.

Drizzle cut sides of **buns** with **oil**. Heat a medium nonstick skillet over medium. Add buns, cut-side down; cook until toasted, 1–3 minutes (watch closely as they can burn easily).



#### 5. ...

What were you expecting, more steps?



#### 3. Cook beef

In same skillet, heat 2 **teaspoons oil** over medium-high. Add **beef**; cook, breaking up into large pieces, until browned and cooked through, 3–4 minutes. Drain grease, if desired. Add **tomato sauce**, **half of the Tuscan spice**, ¼ **cup water**, and ½ **teaspoon sugar**; bring to a simmer. Cook, stirring occasionally, until thickened, 1–2 minutes. Season to taste with **salt** and **pepper**.



#### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!