

# MARLEY SPOON



## 20-Min: Beef Au Jus Sandwich

with Dijonnaise Tossed Salad



ca. 20min



2 Servings

Sandwiches can be culinary masterpieces too, and our take on the classic French Dip rivals any specialty shop. We serve tender steak strips and browned onions with melted cheese on a crusty roll. It wouldn't be a French Dip without the dip! We make a savory jus to serve on the side, just waiting for your sandwich to take a dunk before each bite.

## What we send

- 1 romaine heart
- 1 medium yellow onion
- garlic
- ½ lb pkg steak strips
- 2 ciabatta rolls <sup>1</sup>
- 2 oz shredded fontina <sup>2</sup>
- 1 pkt beef broth concentrate
- 1 oz mayonnaise <sup>3,4</sup>
- 1 pkt Dijon mustard

## What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar (or red wine vinegar)

## Tools

- rimmed baking sheet
- medium skillet

## Allergens

Wheat (1), Milk (2), Egg (3), Soy (4).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 870kcal, Fat 54g, Carbs 66g, Protein 33g



### 1. Prep ingredients

Preheat broiler with a rack in the top position.

Halve **lettuce** lengthwise, then cut crosswise into 1-inch wide pieces; discard stem end. Halve and thinly slice **half of the onion**; cut remaining onion in half. Crush **2 large garlic cloves**. Pat **steak strips** dry, then season all over with **salt** and **pepper**.



### 4. Melt cheese

Remove skillet from heat, then divide **steak and onion mixture** between bottom sides of **toasted ciabatta rolls**, and top with **fontina** (no need to wipe out skillet). Broil on top oven rack until cheese is melted, 1–2 minutes (watch closely).



### 2. Toast ciabatta rolls

Split **ciabatta rolls** crosswise, if necessary; place on a rimmed baking sheet, cut side up. Lightly drizzle cut sides with **oil**. Broil on top oven rack until rolls are lightly browned and toasted, 1–2 minutes (watch closely as broilers vary).



### 5. Make jus

To same skillet, add **crushed garlic cloves**, **remaining onion pieces**, **broth concentrate**, and **1 cup water**. Bring to a boil over high heat, scraping up any browned bits from bottom of skillet. Cook until liquid is flavorful and reduced to about ½ cup, 2–4 minutes. Use a slotted spoon to discard garlic and onion pieces. Season **jus** to taste with **salt** and **pepper**.



### 3. Cook beef & onions

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **steak strips** in a single layer; evenly scatter **sliced onions** over top. Cover and cook, without stirring, until beef is well browned on the bottom, about 2 minutes. Uncover and cook, stirring occasionally, until beef is cooked through, onions are soft, and a layer of browned bits form on bottom of skillet, 2–4 minutes.



### 6. Make salad & serve

In a large bowl, whisk to combine **mayonnaise**, **Dijon**, **1 tablespoon water**, **1 teaspoon vinegar**, **½ teaspoon pepper**, and **¼ teaspoon salt**. Whisk in **3 tablespoons oil**. Add **lettuce** and toss to combine. Season to taste with **salt** and **pepper**. Close **sandwiches**; cut in half, if desired.

Serve **sandwiches** with **jus** on the side for dipping, and with **salad** alongside. Enjoy!