



## Easy Prep! Chicago Italian Beef Sandwich

with Jus & Oven Fries



1h



2 Servings

Take a seat at our Premium table! The pride of Chicago, Italian beef sandwiches are the perfect balance of juicy well-seasoned beef, sweet and hot peppers, and a crusty roll to soak up all the jus. No roasting for hours—we use cooked, shredded beef that heats up in a flavorful broth as we make a sweet and spicy giardiniera to top it off. Crispy oven fries accompany the beef that you can serve “dry,” “wet,” or “dipped.”



## What we send

- 2 russet potatoes
- 1 green bell pepper
- 2 oz tri-color peppers <sup>12</sup>
- 1½ oz pepperoncini <sup>12</sup>
- 2 oz pickled jalapeños <sup>12</sup>
- ¼ oz Italian seasoning
- ½ lb pkg shredded beef <sup>1,6</sup>
- 2 pkts beef broth concentrate
- 1½ oz pkt Worcestershire sauce <sup>4</sup>
- 2 baguettes <sup>1</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- rimmed baking sheet
- medium skillet

## Cooking tip

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## Allergens

Wheat (1), Fish (4), 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 1050kcal, Fat 35g, Carbs 150g, Protein 39g



### 1. Bake fries

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **potatoes**; cut into ½-inch thick fries. On a rimmed baking sheet, toss fries with **2 tablespoons oil**; season with **salt** and **pepper**. Bake on lower rack until golden brown and crisp, 35-40 minutes, stirring fries halfway through.



### 4. Simmer beef au jus

Use your fingers to break **beef** into bite-sized pieces and add to skillet with **broth concentrate**, **1 tablespoon Italian seasoning**, **2 teaspoons Worcestershire sauce**, and **1 cup water**. Bring to a boil, then simmer over medium-low heat for 5 minutes to infuse flavors.



### 2. Prep ingredients

Halve **bell pepper**, discard stems and seeds, then slice into ¼-inch strips.

Finely chop **sweet peppers**, **pepperoncini**, and **jalapeños** (use less jalapeños if desired). In a small bowl, mix chopped peppers with **1 tablespoon oil** and **1 teaspoon Italian seasoning**.



### 5. Toast bread

While **beef** is simmering, split **baguettes** lengthwise, leaving a hinge on one side. Bake on upper oven rack until browned and crusty, 5-8 minutes (watch closely as ovens vary).



### 3. Cook peppers

In a medium skillet, heat **1 tablespoon oil** over medium-high; add **bell peppers** and season with **salt** and **pepper**. Cook, stirring occasionally, until softened, 4-5 minutes.







### 6. Assemble & serve

Using a slotted spoon, arrange **beef** and **peppers** on **baguettes** and top with **hot pepper relish**.

Drizzle over as much **pan juices** as desired. To serve it "dipped," carefully dip the **entire sandwich** in **jus** using tongs. Serve with **fries**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com)     **#marthaandmarleyspoon**