



## BBQ Beef French Bread Pizza

& 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 grass-fed ground beef simmered in barbecue sauce. Pickled jalapeños add a touch of vinegary heat and melted cheddar is essential for creating the perfect bite!



## What we send

- 2 baguettes <sup>1</sup>
- 2 oz pickled jalapeños <sup>12</sup>
- 1 yellow onion
- 10 oz pkg grass-fed ground beef
- 2 oz barbecue sauce
- 1 lime
- 1 oz sour cream <sup>7</sup>
- 1 romaine heart
- 2 oz shredded cheddar-jack blend <sup>7</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- medium skillet
- rimmed baking sheet

## 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 1100kcal, Fat 48g, Carbs 104g, Protein 51g



### 1. Prep ingredients

Split **baguettes**, if necessary.

Roughly chop **2 tablespoons pickled jalapeños**; reserve the rest for serving.

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 of 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 **baguettes** 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 baguette 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!