

DINNERLY



Bistro Beef Sandwich

with Roasted Potato Chips & Broccoli



30-40min



2 Servings

Our ideal date would be dreamy, tender, a little cheesy, and rich, without a lot of baggage. Dinnerly: We found your perfect match. We've got you covered!

WHAT WE SEND

- 2 potatoes
- ½ lb broccoli
- 1 oz mayonnaise ^{1,2}
- ¼ oz granulated garlic
- ½ lb pkg beef strips
- 2 ciabatta rolls ^{2,3}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 760kcal, Fat 34g, Carbs 85g, Protein 31g



1. Prep ingredients

Preheat oven to 450°F with racks in the lower and upper thirds. Scrub **potatoes**; thinly slice crosswise into rounds. Cut **broccoli** into 1-inch florets, if necessary.

In a small bowl, stir to combine **mayonnaise**, ⅓ **teaspoon granulated garlic** and ½ **teaspoon oil**. Season to taste with **salt** and **pepper**; set aside until step 5.



2. Roast potatoes

On a rimmed baking sheet, toss **potatoes** with 1 **tablespoon oil**; season with **salt** and **pepper**. Roast on lower oven rack until just tender, 12–15 minutes.



3. Season & roast broccoli

In a medium bowl, toss **broccoli** with 1 **teaspoon oil**; season with **salt** and **pepper**. Arrange around **potatoes** on same baking sheet. Roast on lower oven rack until broccoli is tender and potatoes are browned in spots, about 15 minutes. Switch oven to broil.



4. Cook beef

Pat **beef strips** dry; season all over with ½ **teaspoon granulated garlic** and **salt** and **pepper**. Heat 1 **tablespoons oil** in a medium skillet over high. Add **beef** and cook until well browned and medium-rare, 3 minutes per side (or longer for desired doneness). Transfer beef strips to cutting board to rest.



5. Finish & serve

Halve **ciabatta**, then drizzle cut sides generously with **oil**. Broil directly on upper oven rack, oiled sides up, until lightly browned, 1–2 minutes (watch closely as broilers vary). Transfer to plates.

Spread **mayo** over **ciabatta**, then top with **bistro beef**. Serve **potatoes** and **broccoli** alongside. Enjoy!



6. Raid your condiments!

If you like a side dip (who doesn't?!), opt for ketchup, barbecue sauce, or your fave condiment to dunk each bite of roasted potato chips and broccoli!