

MARLEY SPOON



Italian Sloppy Joe

with Oven Fries & Mixed Pepper Relish



30min



2 Servings

Sloppy Joe, the king of comfort foods, gets a major flavor boost thanks to a relish that combines cucumbers with roasted red peppers and pickled pepperoncinis. The relish tops a tender beef mixture covered with melty cheese all loaded onto a toasted brioche bun.

What we send

- 2 potatoes
- 1 cucumber
- 2 oz roasted red peppers
- 1½ oz pepperoncini
- 10 oz pkg grass-fed ground beef
- ¼ oz Italian seasoning
- 1 pkt beef broth concentrate
- 2 brioche buns ^{2,3,1}
- 2 oz shredded fontina ³

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)
- all-purpose flour ¹
- sugar

Tools

- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 1110kcal, Fat 61g, Carbs 86g, Protein 46g



1. Prep potatoes

Preheat oven to 450°F with racks in the lower and upper thirds. Place a rimmed baking sheet on lower rack to preheat.

Scrub **potatoes**, then cut into ½-inch thick fries.



2. Roast potatoes

Place **fries** on preheated baking sheet, then carefully toss with **2 tablespoons oil** and season with **salt** and **pepper**.

Bake on lower oven rack until browned and tender, about 20 minutes. Transfer to a plate and cover to keep warm. Reserve baking sheet for step 6. Switch oven to broil.



3. Make relish

Peel **cucumber**, halve lengthwise, and thinly slice into half-moons. Coarsely chop **roasted red peppers**, if necessary. Coarsely chop **2 tablespoons pepperoncini**.

In a medium bowl, combine **cucumbers**, **red peppers**, **half of the chopped pepperoncini**, **2 tablespoons oil**, and **2 teaspoons vinegar**. Season to taste with **salt** and **pepper**.



4. Season beef

Heat **2 teaspoons oil** in a medium skillet over high. Add **beef**, **2 teaspoons Italian seasoning**, and **a pinch each of salt and pepper**. Cook, breaking up into smaller pieces, until deeply browned and cooked through, about 4 minutes. Reduce heat to medium-high. Sprinkle **1 tablespoon flour** and **a pinch of sugar** over beef; cook, stirring, until coated, 1 minute.



5. Finish beef

Stir in **broth concentrate** and **½ cup water**; cook, scraping up any browned bits from bottom of skillet, until liquid is slightly thickened, about 30 seconds. Stir in **remaining chopped pepperoncini**; season to taste with **salt** and **pepper**.



6. Finish & serve

Split **bread** and drizzle cut sides with **oil**; place cut-side up on reserved baking sheet. Divide **cheese** over top. Broil on upper oven rack until cheese is just melted, about 3 minutes (watch closely as broilers vary).

Spoon **beef** onto rolls; top with **some of the relish**. Serve with **oven fries** and **remaining relish** alongside. Enjoy!