

MARLEY SPOON



French Dip Style Beef Sandwich

with Garlicky Cucumbers

 20-30min  2 Servings

We know this yummy sandwich isn't really a thing in France, but they are truly missing out! Tender beef strips and caramelized onions are piled onto a toasted baguette slathered with a punchy mustard-mayo. We use the same pan to sear the beef and brown the onions before building the flavorful au jus. Don't forget to serve that au jus alongside, and dip to your heart's content.

What we send

- 1 cucumber
- 1 yellow onion
- 1 oz mayonnaise ^{1,2}
- ½ oz whole-grain mustard
- 1 pkt beef broth concentrate
- 2 baguettes ³
- 10 oz pkg beef strips

What you need

- kosher salt & ground pepper
- garlic
- neutral oil

Tools

- medium skillet
- fine-mesh sieve

Cooking tip

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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 25g, Carbs 92g, Protein 37g



1. Prep cucumbers

Quarter **cucumber** lengthwise. Finely chop **2 large garlic cloves**. In a medium bowl, toss cucumbers with **garlic** and **1 teaspoon salt**. Set aside and toss occasionally.



2. Prep ingredients

Halve **onion** and thinly slice. In a small bowl, combine **mayonnaise** and **mustard**.



3. Sear beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Pat **beef** dry and season all over with **salt** and **pepper**. Add beef in a single layer and cook, without stirring, until well browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate.



4. Sauté onions

Add **1 tablespoon oil** to same skillet over medium-high along with **onions** and **¼ teaspoon salt**. Cook onions, scraping up brown bits, until golden brown and softened, about 10 minutes. Add **1 tablespoon water** occasionally if skillet begins to scorch.



5. Make jus

Preheat broiler with a rack in the top position. Add **1 cup water** and **broth concentrate** to skillet with **onions**; simmer until flavors meld, 2-3 minutes. Strain onions over a large bowl to catch the liquid; return liquid to skillet. Season to taste with **salt** and **pepper**. Place skillet over low heat to keep **jus** warm until ready to serve.



6. Assemble sandwiches

Halve **baguettes**. Broil cut sides up on top rack until toasted, about 1 minute (watch closely as broilers vary). Spread **mustard-mayo** on one side of each baguette. Using tongs, dip **beef strips** into **jus** and place on bread. Top with **caramelized onions**, then close **sandwiches** and serve **cucumbers** alongside. Ladle **jus** into bowls; serve alongside for dipping. Enjoy!