



## Easy Prep! Chicago Italian Beef Sandwich

with Jus & Oven Fries



1h



2 Servings

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 potatoes
- 1 green bell pepper
- 2 oz roasted red peppers
- 2 oz tri-colored sweet peppers <sup>17</sup>
- 2 oz pickled jalapeños <sup>17</sup>
- ¼ oz Italian seasoning
- ½ lb pkg ready to heat 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

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

## Allergens

Wheat (1), Fish (4), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1040kcal, Fat 35g, Carbs 149g, Protein 36g



### 1. Bake fries

Preheat oven to 450°F with racks in the upper and lower thirds.

Scrub **potatoes**; cut into ½-inch thick fries. Toss on a rimmed baking sheet with **2 tablespoons oil**; season with **salt** and **pepper**. Bake on lower oven rack until golden brown and crisp, stirring halfway through, 35-40 minutes.



### 4. Simmer beef au jus

Use fingers to break **beef** into bite-sized pieces.

To skillet with **peppers**, add **beef**, **broth concentrate**, **1 tablespoon Italian seasoning**, **2 teaspoons Worcestershire sauce**, and **1 cup water**. Bring to a boil, then simmer over medium-low heat until flavors infuse, 5 minutes.



### 2. Prep ingredients

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

Finely chop **roasted red peppers** (if necessary), **pepperoncini**, and **jalapeños** (use less according to heat preference). In a small bowl, mix chopped peppers with **1 tablespoon oil** and **1 teaspoon Italian seasoning**.



### 5. Toast bread

Meanwhile, split **bread** lengthwise, leaving a hinge on one side. Bake directly on upper oven rack until browned and crusty, 5-8 minutes (watch closely as ovens vary).



### 3. Cook bell 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 **bread** and top with **hot pepper relish**.

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