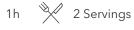
MARLEY SPOON



Easy Prep! Chicago Italian Beef Sandwich

with Jus & Oven Fries





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 ¹⁷
- 2 oz pickled jalapeños ¹⁷
- ¼ oz Italian seasoning
- ½ lb pkg ready to heat shredded beef 1,6
- · 2 pkts beef broth concentrate
- 1½ oz pkt Worcestershire sauce 4
- 2 baguettes 1

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!

Alleraens

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.



2. Prep ingredients

Halve bell pepper, discard stems and seeds, then slice into 1/4-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.



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.



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.



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).



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!