

DINNERLY



BBQ Shredded Beef Sandwich with Oven Fries & Garlic Mayo



20-30min



2 Servings

A mash-up between a BBQ burger and a sloppy joe, this sandwich fulfills all your salty, sweet, and vinegary desires. Shredded beef browns in a hot pan, then mixes with tangy BBQ sauce in a matter of minutes. (A flash in the pan, if you will?) And never fear pepperoncini—they're a pepper with virtually no heat, but plenty of zesty, tangy punch. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1½ oz pepperoncini
- 1 oz mayonnaise ^{1,3}
- 2 artisan buns ^{1,2,3,4}
- ½ lb pkg ready to heat shredded beef ^{3,4}
- 2 (2 oz) barbecue sauce

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1000kcal, Fat 46g, Carbs 122g, Protein 30g



1. Bake oven fries

Preheat oven to 450°F with a rack in the top position.

Scrub **potatoes**, then cut lengthwise into ½-inch wedges (no need to peel). Toss on a rimmed baking sheet with **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds of pepper**. Roast on top oven rack until well browned and tender, about 20 minutes.



2. Prep garlic mayo

Discard stems from **pepperoncini**; thinly slice half and chop remaining half. Finely chop **2 teaspoons garlic**.

In a small bowl, stir together **½ teaspoon of the chopped garlic** and **mayonnaise**. Season to taste with **salt** and **pepper**; set aside until ready to serve.



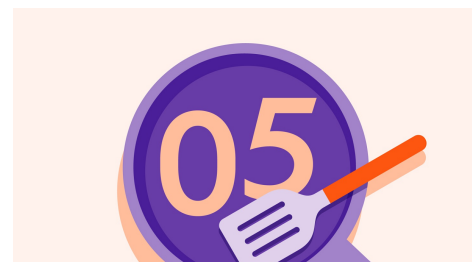
3. Toast buns

Heat **1 teaspoon oil** in a medium skillet over medium-high. Add **buns**, cut-side down, and cook until lightly charred, 1–2 minutes. Transfer to plates.



4. Brown beef

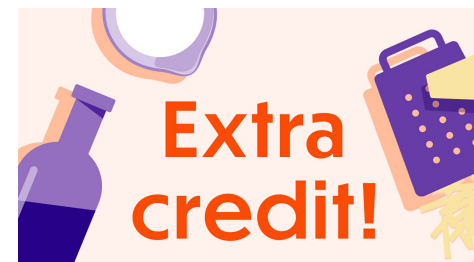
Break up **shredded beef** with your fingers or two forks into bite-size pieces. To same skillet, add **1 tablespoon oil**, **chopped pepperoncini**, and **remaining chopped garlic**; cook, stirring occasionally, until fragrant, 1 minute. Add **shredded beef** and season with **salt** and **pepper**. Cook, stirring, until browned, 3–5 minutes.



5. Assemble & serve

To skillet with **beef**, stir in **all of the barbecue sauce** and **½ cup water**. Bring to a low simmer and cook until flavors meld, 3–4 minutes. Divide beef between **buns**.

Top **BBQ beef sandwiches** with sliced **pepperoncini**. Serve with **potato wedges** and **garlic mayonnaise** alongside. Enjoy!



6. Raid the condiment rack!

You may want to add another dipper for these sensational oven fries. Ketchup will do. So will any leftover BBQ sauce you have hanging around. Our preference? A homemade Dijonnaise! Mix 1 part Dijon mustard with 2 parts mayo and dip, slather, and swipe away!