

DINNERLY



Italian Pepper Beef with Cheesy Ciabatta Soldiers



20-30min



2 Servings

Forecast for tonight: 18% chance we'll be sharing, 58% chance we're wearing stretchy pants, 100% there will be sauce dripping down our shirt as we shovel more cheesy bread into our mouths. We've got you covered!

WHAT WE SEND

- 1 green bell pepper
- 1 red onion
- ½ lb pkg sirloin steak
- 8 oz marinara sauce
- 1 ciabatta roll ^{2,3}
- 2 oz shredded fontina ¹

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- garlic

TOOLS

- medium nonstick skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 540kcal, Fat 28g, Carbs 42g, Protein 31g



1. Prep ingredients

Preheat broiler with a rack in the upper third.

Halve **bell pepper**, discard stem and seeds, and cut crosswise into thin strips. Halve **onion** and thinly slice. Thinly slice **2 large garlic cloves**.



2. Sear beef strips

Pat **steaks** dry, thinly slice then season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add beef and cook, without stirring, until well browned on the bottom, 2–3 minutes (it won't be cooked through). Transfer to a plate.



3. Cook sauce

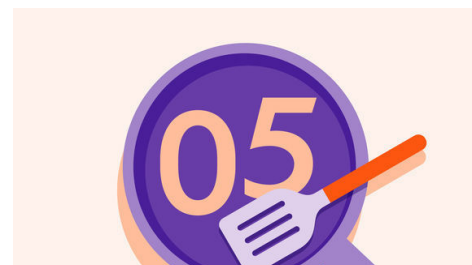
Heat **1 tablespoon oil** in same skillet. Add **peppers, onions, and a pinch each of salt and pepper**. Cook, covered, until veggies are softened and lightly browned, 4–5 minutes. Stir in **sliced garlic, marinara sauce, and ¼ cup water**; bring to a simmer. Cook over medium heat until sauce is thickened, about 5 minutes. Season to taste with **salt** and **pepper**.



4. Make cheesy ciabatta

Meanwhile, split **bread**, place on a rimmed baking sheet, and drizzle cut sides with **oil**; season with **salt** and **pepper**.

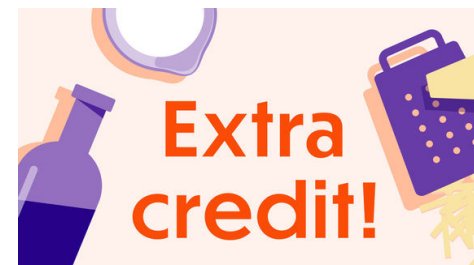
Broil on upper oven rack until lightly golden, about 1 minute per side. Top with **cheese**; broil until cheese is just melted, 1–2 minutes more (watch closely as broilers vary).



5. Finish & serve

Once **sauce** is thickened, add **beef and any resting juices** to skillet; simmer until just cooked through, 1–2 minutes. Cut **bread** into 1-inch thick slices.

Serve **Italian pepper beef** drizzled with **oil** and with **cheesy ciabatta** alongside. Enjoy!



6. Add some green!

This saucy skillet cries out for a refreshing green salad on the side. Go for a crisp lettuce like romaine drizzled with a bright vinaigrette. Or finely shred a hearty green like kale and massage a dressing through the leaves to soften them.