

# DINNERLY



## Italian Pepper Steak 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 medium red onion
- garlic (use 2 large cloves)
- 2 (¾ oz) pieces fontina <sup>7</sup>
- 1 ciabatta roll <sup>1</sup>
- ½ lb pkg beef strips <sup>6,17</sup>
- 1 can tomato sauce

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

### TOOLS

- medium nonstick skillet
- rimmed baking sheet

### ALLERGENS

Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 700kcal, Fat 38g, Carbs 50g, Protein 42g



#### 1. Prep ingredients

Preheat broiler to high with top rack 6 inches from heat source. Halve **bell pepper**, remove stem and seeds, and cut crosswise into thin strips. Halve **onion**, peel, and thinly slice. Peel and thinly slice **2 large garlic cloves**. Finely chop **all of the fontina**. Split **ciabatta**, if necessary.



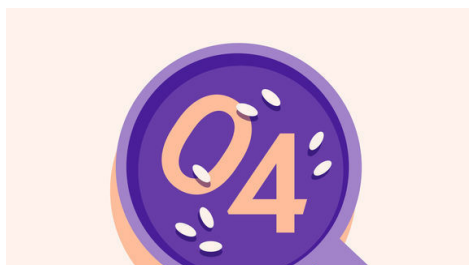
#### 2. Sear steak

Pat **beef** dry, 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 underside is well browned, 2–3 minutes. (Steak will not be cooked through). Transfer to a plate and reserve skillet.



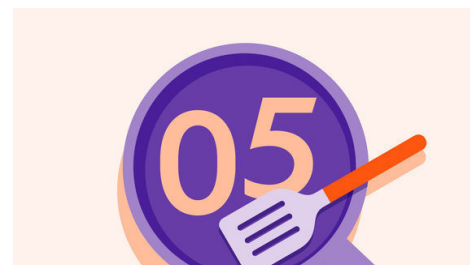
#### 3. Cook sauce

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



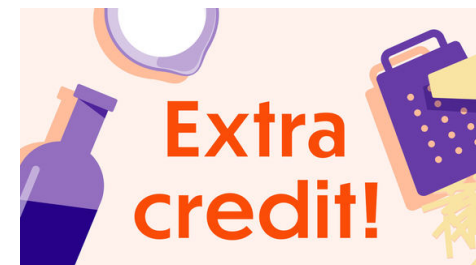
#### 4. Make cheesy ciabatta

Meanwhile, place **ciabatta** on a rimmed baking sheet and drizzle cut sides with **oil**; season with **salt** and **pepper**. Broil oiled sides up on top oven rack until lightly golden, about 1 minute per side. Top with **fontina**, return to top oven rack, and broil just until cheese is melted, 1–2 minutes more.



#### 5. Finish steak & serve

Once **sauce** is thickened, add **steak and any resting juices** to skillet; simmer just until steak is cooked through, 1–2 minutes. Cut **cheesy ciabatta** into 1-inch-thick slices. Serve **Italian pepper steak** drizzled with **oil**, and **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.