



# Pot Roast French Dip Sandwich

WITH GARLIC PEPPER BROCCOLI

Fast & Fresh



## Prep & Cook Time

25-35 MIN

## Cook Within

7 DAYS

## Difficulty Level

EASY

## Spice Level

NOT SPICY

## You Will Need

Salt, Pepper

## Ingredients

- 1 oz. Shredded Mozzarella
- 1 Fully Cooked Beef Pot Roast
- 2 French Rolls
- 4 oz. Mixed Diced Peppers
- 2 tsp. Italian Seasoning Blend
- 1 tsp. Garlic Pepper
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 8 oz. Broccoli Florets

View nutritional information at  
[www.homechef.com/21571](http://www.homechef.com/21571)

*\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.*

*Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.*

*If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.*

*For food safety, heat to a minimum internal temperature of 165 degrees as measured by a thermometer.*

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## Microwave

- Thoroughly rinse any fresh produce and pat dry. Break **broccoli** into bite-sized pieces with hands.
- Place broccoli, **garlic pepper**, 1 Tbsp. **water**, and a pinch of **salt** and **pepper** in one section of provided tray and stir to combine. Add **diced peppers** to other section of tray.
- Cover tray with a damp paper towel. Microwave covered until vegetables are tender, 3-4 minutes.
- Carefully remove tray from microwave. Add **pot roast** (no need to drain), ¼ cup water, **demi-glace**, **Italian seasoning**, and a pinch of salt and pepper to diced peppers section of tray.
- Cover tray with a damp paper towel again. Microwave covered until heated through, 3-4 minutes.
- Carefully remove from microwave. Using two forks, carefully shred pot roast into smaller pieces.
- Place **rolls** on a microwave-safe plate and microwave, 15 seconds.
- To serve, top bottom roll with beef, peppers, **cheese**, and top roll. Serve remaining sauce on the side for dipping. *Halve sandwich, if desired. Bon appétit!*

## Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Break **broccoli** into bite-sized pieces with hands.
- Place broccoli, **garlic pepper**, 1 Tbsp. **water**, and a pinch of **salt** and **pepper** in one section of provided tray and stir to combine. Add **diced peppers** to other section of tray.
- Cover tray with foil. Place tray on a baking sheet. Bake covered in hot oven until vegetables are tender, 10-15 minutes.
- Carefully remove from oven. Add **pot roast** (no need to drain), ¼ cup water, **demi-glace**, **Italian seasoning**, and a pinch of salt and pepper to diced peppers section of tray.
- Cover tray with foil again. Place tray on a baking sheet. Bake covered in hot oven until heated through, 10-15 minutes.
- When 5 minutes are left, place **rolls** directly on rack in hot oven and toast until lightly browned, 4-6 minutes.
- Carefully remove tray and rolls from oven. Using two forks, carefully shred pot roast into smaller pieces.
- To serve, top bottom **roll** with beef, peppers, **cheese**, and top roll. Serve remaining sauce on the side for dipping. *Halve sandwich, if desired. Bon appétit!*