



Chimichurri Steak Sandwich

WITH CRISPY ROASTED POTATOES

Express Plus



Prep & Cook Time

20-30 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
Medium Non-Stick Pan,
Baking Sheet, Mixing Bowl,
Microwave-Safe Bowl

Ingredients

4 oz. Roasted Red Peppers
.84 oz. Mayonnaise
10 oz. Steak Strips
1 oz. Shredded Italian Cheese Blend
2 Ciabatta
½ oz. Crispy Fried Onions
2 Russet Potatoes
2 oz. Chimichurri

Difficulty Level

EASY

Spice Level

NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork		
165°	Chicken	Ground Turkey		

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/23063

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

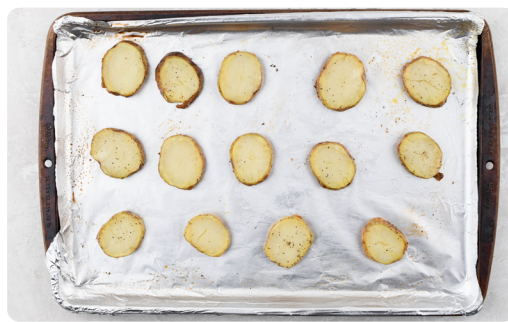
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

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

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **450 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **chimichurri**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



1. Cook the Potatoes

- Pierce **potatoes** with a fork all over.
- Place potatoes in a microwave-safe bowl. Microwave uncovered until tender, 5-6 minutes.
- Carefully remove potatoes from microwave and let cool, 5 minutes.
- Once cool enough to handle, cut into 1/2"-thick rounds. Season potatoes with 1 tsp. **olive oil**, 1/4 tsp. **salt**, and a pinch of **pepper**.
- Transfer potatoes to prepared baking sheet and spread into a single layer. Roast in hot oven until browned and crisp, 10-15 minutes.
- While potatoes cook, continue recipe.



2. Toast the Ciabatta

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **ciabatta** to hot pan, cut side down. Toast until browned, 1-2 minutes.
- Remove from burner. Transfer ciabatta to a plate. Reserve pan; no need to wipe clean.



3. Cook the Steak Strips

- Pat **steak strips** dry. Coarsely chop, then separate pieces.
- Return pan used to toast ciabatta to medium-high heat and add 1 tsp. **olive oil**.
- Add steak strips and **roasted red peppers** to hot pan. Stir occasionally until no pink remains on steak strips and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Stir in half the **chimichurri** (reserve remaining for sauce) until combined.
- Remove from burner. Rest, 3 minutes.



4. Finish Sandwiches, Make Sauce, and Finish Dish

- Carefully remove **potatoes** from oven and push to one side of baking sheet. *Baking sheet will be hot! Use a utensil.*
- Transfer bottom **ciabatta** halves to empty space and top with **steak strip mixture**, then **cheese**.
- Bake again until cheese melts, 2-3 minutes.
- While sandwiches bake, combine remaining **chimichurri** and **mayonnaise** in a mixing bowl.
- Plate dish as pictured on front of card, topping **steak strips and cheese** with sauce, **crispy onions**, and top ciabatta half. Bon appétit!