



HOME CHEF

Roast Beef Pizzaiola

With Sauteed Kale and Yellow Squash



In our pizzaiola sandwich, we serve roast beef with a sauce made of crushed tomatoes and red wine and top it with fresh basil and mozzarella. Kale and squash round out this comforting dinner.

OVERVIEW



TIME TO PREPARE



EASY RECIPE



DAYS BEST COOKED BY

DIETARY



NUT-FREE

NUTRITION

Calories: 844
Carbohydrates: 74g
Fat: 28g
Protein: 75g
Sodium: 1341mg
per serving

DRINK PAIRING

A tasty brown ale fits beautifully with roast beef sandwiches—try a New Glarus Fat Squirrel, or Bell's Best Brown.

INGREDIENTS

1 Shallot
2 Garlic Cloves
4 oz. Kale
2 Basil Sprigs
1 Yellow Squash
4 oz. Mozzarella, Shredded
10 oz. Roast Beef
4 oz. Red Cooking Wine
8 oz. Crushed Tomatoes
2 Tbsp. Sugar
2 Italian Rolls

WHAT YOU NEED

Olive Oil
Salt
Pepper

EQUIPMENT

Medium Non-Stick Pan

DID YOU KNOW?

Pizzaiola refers to a Neapolitan cooking method of cooking beef with tomatoes for hours and hours until tender. You ain't got time for that- so we send premium quality roast beef and marry it with home-made tomato sauce to update this old world dish into a quick and delicious sandwich. Manga.

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Prepare the Ingredients

Thoroughly rinse produce and pat dry. Peel and halve **shallot**. Slice halves into thin strips (julienne). Mince **garlic**. Stem **kale** and coarsely chop the leaves. Halve **squash** lengthwise and cut into ¼" half-moons. Stem **basil**, stack leaves, roll into a long cylinder, and slice across the length to create very thin strips (chiffonade).



Start the Sauce

Heat a medium non-stick pan over medium heat. Add 1 tsp. **olive oil** and **garlic**. Cook 1 minute and add **red cooking wine** and cook for an additional minute. Add **crushed tomato**, **sugar**, and a pinch of **salt and pepper**. Cook for 2 minutes.



Warm the Beef

Combine **roast beef** with **sauce**, cover, and cook for 3 minutes. Transfer to plate, cover with foil, and set aside. Wipe pan clean. *Just heat the beef to warm through (165 degrees) since it's already cooked. Overcooking will make the meat tough.*



Sauté the Vegetables

In a medium non-stick pan heat 1 tsp. **olive oil** over medium heat. Add **shallots** and cook until fragrant, about 1 minute. Add **kale** and cook for 3 minutes. Add **squash** and cook 2 minutes. Season to taste with **salt and pepper**. *Staggering cooking of vegetables makes sure they all end up perfectly cooked at the same time.*



Assemble the Sandwich

Arrange **roast beef** onto bottom half of a **French roll**. Place sliced **fresh mozzarella** on top of beef. Add **basil** over cheese and cover with top half of roll.



Plate the Dish

Place a serving of **sautéed vegetables** in a serving dish and serve alongside assembled **sandwich**.