



NUTRITION per serving 90g carbohydrates 36g fat 50g protein 937mg sodium | nut-free



Calories
892



Prep & Cook Time
30-40 min.



Cook Within
6 days



Difficulty
Intermediate



Spice Level
Not Spicy

IN YOUR BOX

- 2 Red Onions
- 8 oz. Broccoli
- 3 Tbsp. Grainy Mustard
- 4 oz. Marsala Wine
- 2 Tbsp. Minor's Demi-Glace Base
- 2 Mini Baguettes
- 1 Garlic Clove
- 6 oz. Roast Beef
- 2 oz. Shredded Swiss Cheese

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Baking Sheet
- Large Pot

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HOME CHEF

STAFF PICK

French Onion Soup and Roast Beef Melt

with roasted broccoli

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Thoroughly rinse produce and pat dry

WHILE YOU COOK

- Watch onions closely when caramelizing. You'll want to get as much color as possible without burning them.
- Don't text and broil! Watch bread closely, as it can burn quickly under the broiler.

FROM THE CHEF

Rubbing baguettes with garlic cloves imparts a subtle garlic flavor. We like to do this when making garlic bread as well. You can discard garlic clove after using or save it for another time.

Did you know...

The "French Dip" sandwich is actually an American invention and won't be found anywhere near the Eiffel Tower. The "French" part refers to the French baguette used in the sandwich.

Home Chef is expanding to the West Coast this spring, so start referring your friends!



Prepare the Ingredients

Peel and halve **onion**. Slice halves into thin strips (julienne). Cut **broccoli florets** into bite-sized pieces.



Cook the Onions

Place a large pot over high heat with 2 Tbsp. **olive oil**. Add **onions** and cook undisturbed for 3 minutes, or until very dark brown. Stir onions and season with ½ tsp. **salt** and a large pinch of **pepper**. Reduce heat to medium, cover, and cook for 4 minutes.



Roast the Broccoli

While onions caramelize, place **broccoli** on prepared baking sheet. Drizzle with 2 tsp. **olive oil**, **grainy mustard**, a generous pinch of **salt and pepper**, and toss to evenly coat. Spread broccoli into a single layer and roast for 8 minutes, or until lightly charred. Move broccoli to a plate, replace foil, and turn broiler on high.



Continue Cooking Soup

Uncover and increase heat to high. Add **marsala wine** and cook until almost completely evaporated, about 1-2 minutes. Add 3 ½ cups **water** and **demi-glace base** and bring to a boil. Reduce to a simmer and cook 8-10 minutes, or until soup has reduced and slightly thickened.



Make the Sandwich

Halve **baguettes**, place on baking sheet cut-side up, and drizzle with 1 tsp. **olive oil**. Place baking sheet under broiler until bread becomes golden brown, about 1-2 minutes. Rub **garlic clove** on cut sides of baguettes. Remove top halves to a plate. Add **roast beef** to bottom halves of baguettes and top with **Swiss cheese**. Place under broiler for 1-2 minutes, or until cheese is bubbly and lightly browned.



Plate the Dish

Divide **broccoli** between two plates. Place **bread tops** on each sandwich and serve next to broccoli. Ladle **soup** into two bowls and serve next to sandwiches. *We recommend dipping your sandwich into the soup as you eat!*