



In your box

- 1 tsp. Italian Seasoning Blend
- 1 Yellow Onion
- 1 Red Bell Pepper
- 6 oz. Cremini Mushrooms
- 4 oz. Slaw Mix
- 1 ½ oz. House Italian Dressing
- 4 tsp. Vegetable Base
- 4 oz. Shredded Mozzarella
- 2 French Rolls

CONTAINS milk, wheat, soy



Vegetarian French Dip Sandwich

with savory vegetable au jus

NUTRITION per serving—Calories: 664, Carbohydrates: 71g, Fat: 32g, Protein: 27g, Sodium: 1719mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
20-30 min.

Cook Within
7 days

Difficulty Level ● ○ ○
Easy

Spice Level ○ ○ ○ ○
Not Spicy

You will need

Olive Oil, Salt, Pepper

Mixing Bowl, Small Pot, Large Non-Stick Pan

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 **450 degrees**
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **Italian seasoning**



1

Prepare the Ingredients

- Halve and peel **onion**. Slice halves into thin strips.
- Stem, seed, and slice **red bell pepper** into thin strips.
- Cut **mushrooms** into thin slices.



2

Make the Slaw

- In a mixing bowl, combine **slaw mix**, **Italian dressing**, and a pinch of **pepper**.
- Refrigerate until plating.



3

Make the Jus

- Bring a small pot with 1 cup **water**, **vegetable base**, and half the **Italian seasoning** (reserve remaining for vegetables) to a boil.
- Cover and remove from burner.



4

Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**.
- Add **onion**, **red bell pepper**, **mushrooms**, remaining **Italian seasoning**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until vegetables soften, 6-8 minutes.
- Remove from burner and stir in **cheese**.
- While vegetables cook, toast rolls.



5

Finish the Dish

- Halve **rolls** if necessary. Place directly on oven rack and toast until golden brown, 3-5 minutes.
- Plate dish as pictured on front of card, serving **slaw** and **jus** on the side. Bon appétit!