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

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

Prep & Cook Time 20-30 min. Cook Within 7 days Difficulty Level Easy Spice Level Not Spicy
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.

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, ¼ 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.

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.

Make the Slaw
• In a mixing bowl, combine slaw mix, Italian dressing, and a pinch of pepper.
• Refrigerate until plating.

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!