



**GREEN
CHEF**

CHEESY GROUND BEEF MELTS

Roasted red potato wedges & lemon aioli

COOK TIME

30 MIN

SERVINGS

2

CALORIES PER SERVING

1110

Who can resist the savory, cheesy goodness of a classic Philly-style sandwich? In this mouthwatering rendition, we've dusted ground beef with our brown sugar steak seasoning, then sautéed it with green bell pepper and onions. It's all topped with melty provolone cheese and sandwiched between toasted multigrain bread. Roasted potato wedges, with a bright, creamy lemon aioli dipping sauce, round out the meal.

INGREDIENTS (8 ITEMS)

10 oz **Ground beef**
 2 whole **Multigrain mini loaves** ^W
 2 oz **Provolone cheese** ^M
 1 whole **Green bell pepper***
 2 oz **Yellow onions**
 1 ¼ tsp **Brown sugar steak seasoning**
 6 ¼ oz **Red potatoes***
 2 oz **Lemon aioli** ^{E S}

WHAT YOU'LL NEED

large sauté pan
 2 baking sheets
 measuring spoons
 oven mitt
 cooking oil
 salt & pepper

ALLERGENS

^W WHEAT
^M MILK
^E EGGS
^S SOY



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

*This ingredient may be a different color. Either way, this dish will still be delicious!

Wash and dry fresh produce. Wash hands and surfaces after handling raw meat. Consuming raw or undercooked meat may increase your risk of foodborne illness. Go to help.greenchef.com for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 PREP

- Preheat oven to 425 degrees.
- Halve **red potatoes** lengthwise. Lay flat and cut lengthwise into wedges, about ½ inch thick.
- Cut sides off **green bell pepper**. Discard seed pod and stem. Cut lengthwise into strips, about ¼ inch thick.

COOKING FOR 4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 SEASON & ROAST POTATOES

- Place **potatoes** on a lightly oiled, foil-lined baking sheet. Drizzle with about 1 tablespoon cooking oil. Season with about ½ teaspoon salt and about ¼ teaspoon pepper. Stir to coat. Spread out in a single layer.
- Transfer baking sheet to oven. Roast 18–20 minutes, or until potatoes are fork tender, flipping halfway through.

3 START FILLING

- Heat about 1 ½ tablespoons cooking oil in a large sauté pan over medium heat. Add **bell pepper** and **yellow onions** to hot pan. Cook 3–4 minutes, or until onions are translucent, stirring occasionally.

4 FINISH FILLING

- Add **ground beef** to pan with veggies. Season with **brown sugar steak seasoning**, about ½ teaspoon salt, and about ¼ teaspoon pepper. Stir to break up beef. Cook 5–6 minutes, or until beef is fully cooked,* stirring occasionally.

*Ground beef is fully cooked when it's no longer pink.

5 TOAST LOAVES

- Lay **multigrain mini loaves** flat and cut horizontally about three-quarters of the way through.
- Carefully open **loaves** and place on a second foil-lined baking sheet, cut-sides up. Toast 3–4 minutes, or until lightly browned.

6 MAKE MELTS

- Spread about 1 teaspoon of the **lemon aioli** onto cut sides of each loaf. (**Careful! Baking sheet is hot!**) Spoon **beef and veggie filling** into loaves. Sprinkle with **provolone cheese**.
- Return baking sheet to oven. Bake 2–3 minutes, or until cheese is melted.

7 PLATE YOUR DISH

- Divide **cheesy ground beef melts** between plates. Pile **roasted potato wedges** next to melts. Serve remaining **lemon aioli** on the side. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (548g)

Amount per serving

Calories **1110**

	% Daily Value*
Total Fat 68g	87%
Saturated Fat 19g	95%
Trans Fat 0g	
Cholesterol 130mg	43%
Sodium 2310mg	100%
Total Carbohydrate 79g	29%
Dietary Fiber 10g	36%
Total Sugars 12g	
Includes 1g Added Sugars	2%
Protein 46%	
Vitamin D 0mcg	0%
Calcium 348mg	25%
Iron 7mg	40%
Potassium 893mg	20%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Ground Beef, Brown Sugar Steak Seasoning (Sweet Paprika, Brown Sugar, Dried Orange Peel, Granulated Garlic, Onion Powder, Ground Coriander, Celery Seeds, Dried Mustard, Sea Salt, Black Pepper), **Multigrain Mini Loaves** [water, unbleached unbromated enriched flour (wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), whole wheat flour, canola oil, sugar, salt, wheat gluten, wheat bran, yeast, natural enzymes], **Bell Peppers, Yellow Onions, Provolone Cheese** [pasteurized milk, cheese cultures, salt, enzymes], **Red Potatoes, Lemon Aioli** (Mayonnaise [organic expeller pressed soybean oil, water, organic egg yolks, organic whole eggs, organic distilled white vinegar, salt, organic white mustard (organic distilled vinegar, water, organic mustard seeds, salt, organic spices), organic lemon juice concentrate], Granulated Garlic, Lemon Juice, Stone-Ground Mustard [grain vinegar, water, mustard seed, salt, spices])

Allergen information:

Contains Egg, Soy, Milk And Wheat

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.

