

DINNERLY



BBQ Beef Sandwiches with Oven Fries

 20-30min  4 Servings

A mash-up between a BBQ burger and a sloppy joe, this sandwich fulfills all your salty, sweet, and vinegary desires. Grass-fed ground beef is browned in a hot pan, then mixed with tangy BBQ sauce in a matter of minutes (a flash in the pan, if you will?). And never fear pepperoncini—they're a pepper with virtually no heat, but plenty of zesty, tangy punch. Pack 'em on to compliment that sweetness...

WHAT WE SEND

- russet potatoes
- grass-fed ground beef
- garlic
- barbecue sauce

WHAT YOU NEED

- coarse salt
- freshly ground pepper
- olive oil

TOOLS

- large skillet
- rimmed baking sheet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 780.0kcal, Fat 40.0g, Proteins 32.0g, Carbs 76.0g



1. Make oven fries

Preheat oven to 450°F with rack in top position. Scrub **potato**, then cut into ½-inch wedges lengthwise (no need to peel). On a rimmed baking sheet, toss potato wedges with **3 tablespoons oil**, **1 teaspoon salt** and **a few grinds pepper**. Roast until well browned and tender, about 20 minutes.



2. Prep ingredients

Remove stems from **pepperoncini**; thinly slice half and chop remaining half. Peel and finely chop **2 large garlic cloves**. In a small bowl, stir together **1 teaspoon garlic** (save rest for step 4) and **mayonnaise**. Season to taste with **salt** and **pepper**.



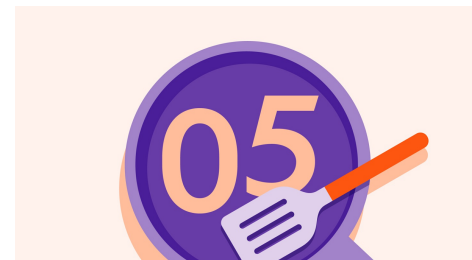
3. Toast buns

Heat **2 teaspoons oil** in a large skillet over medium-high. Add **buns** to pan, cut-side down, and cook until lightly charred, 1–2 minutes. Transfer buns to plates.



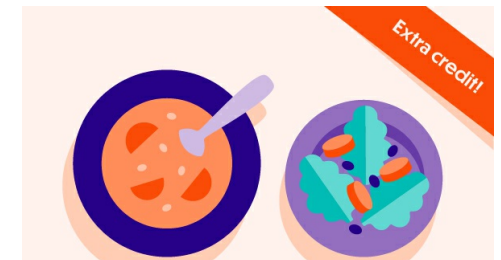
4. Brown beef

Add **1 tablespoon oil**, chopped **pepperoncini** (save sliced for step 5) and **remaining garlic** to same skillet, and cook, stirring, until fragrant, 1 minute. Add **ground beef** to skillet and season with **¾ teaspoon salt** and **a few grinds pepper**. Cook, stirring to break up meat, until browned and cooked through, about 5 minutes.



5. Add barbecue sauce

Spoon off any excess fat from the skillet then stir in **barbecue sauce** and **½ cup water**. Bring to a low simmer and cook until flavors meld, 2–3 minutes. Divide **barbecue beef mixture** between buns. Top with sliced **pepperoncini** and serve with **potato wedges** and **garlic mayonnaise** on the side for dipping. Enjoy!



6. Raid the condiment rack

You may want add another dipper for these sensational oven fries served on the side. Ketchup will do. So will any leftover BBQ sauce you have hanging around. Our preference? A homemade Dijonnaise! Mix 1 part Dijon mustard with 2 parts mayo and dip, slather, and swipe away!