

Chicago Italian Beef

We thought it was impossible to improve on the classic Chicago Italian Beef until the team in the test kitchen had us try this sandwich. We're not sure if it's our special "Giardiniera Au Jus" sauce, the blend of provolone and gouda melted cheese, using peppers and onions, or the addition of mixed veggies, but the result is pure magic.

15 Minutes to the Table

15 Minutes Hands On

1 Whisk Super Easy

Getting Organized

EQUIPMENT

Baking Sheet
Large Skillet

FROM YOUR PANTRY

Olive Oil
Salt & Pepper

6 MEEZ CONTAINERS

Peppers & Onions
Kale & Mixed Veggies
Italian Beef
Italian Roll
Giardiniera Au Jus
Provolone & Gouda

Good to Know

Prefer spicy? Our giardiniera is mild, so add a few hot peppers if you like a spicier sandwich.

Health snapshot per serving – 570 Calories, 31g Protein, 99g Fat, 59g Carbs, 13 Freestyle Points

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Italian Beef, Italian Roll, Bell Peppers, Red Onion, Giardiniera, Au Jus, Kale, Broccoli, Brussel Sprout, Cabbage, Radicchio, Provolone, Gouda.

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1. Getting Started

Preheat oven to broil setting.

2. Cook The Vegetables

Heat 1 Tbsp olive oil in a large skillet over high heat. When the oil is hot, add the **Peppers & Onions** and sauté until they start to char, about 4 minutes. Stir in the **Kale & Mixed Veggies** and cook until the kale starts to wilt, about 2 minutes.

3. Heat the Italian Beef

Add the entire contents of the **Italian Beef** package (including the liquid), to the skillet with the veggies and stir all together until the beef is warm, about 2 minutes. Turn off the heat.

4. Build the Sandwich

Place the **Italian Rolls** face up on a baking sheet. Spread a generous helping of the **Giardiniera Au Jus** on both halves of the bread, then use tongs to transfer the Italian Beef and vegetables on top of the bread making sure to cover the entire surface. If you prefer your sandwich juicier, pour some (or all) of the juice still in the skillet on top.

Arrange the **Provolone & Gouda** on top of the beef and veggies in an even layer, doing your best to cover the entire surface.

5. Broil and Serve

Place the sandwich in the oven and broil until the cheese is bubbly and starts to brown, about 2 to 3 minutes. (This sandwich cooks fast so watch the sandwich the entire time to make sure it doesn't burn.)

Serve topped with any remaining Giardiniera Au Jus and enjoy!

The beef is pre-cooked so you're just heating it in this step.

We like our Chicago Italian Beef "wet" with lots of juice!

It is important to watch the sandwich the entire time it is under the broiler, so it doesn't burn.

Instructions for two servings.

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