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CHEESY STEAK & CARMELIZED ONION SANDOS

with Potato Wedges & Roasted Garlic Aioli

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated

 Yukon Gold Potatoes* (5 10)	 Garlic (2 Cloves 4 Cloves)	 Yellow Onion (1 2)	 Mayonnaise (1 2) <i>Contains: Eggs</i>
 Demi-Baguettes* (2 4) <i>Contains: Soy, Wheat</i>	 Diced Steak* (1 2)	 Beef Stock Concentrate (1 2)	 Gouda Cheese* (1 2) <i>Contains: Milk</i>

You may receive potatoes that are a different color.
No matter the hue, they will be just as delicious!

PREP IN **10 MIN** READY IN **30 MIN**



If you chose a different side when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



WHAT YOU'LL NEED

Kosher Salt Black Pepper Sugar (1 tsp 2 tsp)	Butter (3 TBSP 6 TBSP) <i>Contains: Milk</i> Cooking Oil (5 tsp 10 tsp)	Ketchup (Optional) Flour (1 TBSP 2 TBSP) <i>Contains: Wheat</i>
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Want to add some *oomph* to your potato wedges? Raid your spice cabinet—we especially love garlic powder, onion powder, or smoked paprika (or a combo of all three!)—and sprinkle a pinch over your spuds before roasting in step 1.

1.



Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.** Cut **potatoes** into ½-inch-thick wedges. Peel **garlic**; place cloves in the center of a small piece of foil. Drizzle with **oil**, season with **salt** and **pepper**, and cinch into a packet. Halve, peel, and thinly slice **onion**. Toss potatoes on a baking sheet with a **large drizzle of oil**, **salt**, and **pepper**. Add **garlic foil packet** to same sheet. Roast on top rack until tender, 20–25 minutes.

↔ Swap in **sweet potatoes** for Yukon Gold potatoes.

2.



Meanwhile, heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion** and a **pinch of salt and pepper**. Cook, stirring, until softened and lightly browned, 8–10 minutes. Add **1 tsp sugar** and **¼ cup water** (**2 tsp sugar and ⅓ cup water for 4 servings**). Cook, stirring, until onion is caramelized and jammy, 2–3 minutes more. Turn off heat; stir in **1 TBSP butter** (**2 TBSP for 4**) until melted. Transfer to a small bowl. Wipe out pan.

3.



Once **garlic** is done, carefully transfer to a cutting board; mash cloves with a fork. In a second small bowl, combine mashed garlic with **mayonnaise**; season with **salt** and **pepper**. Place **2 TBSP butter** (**4 TBSP for 4 servings**) in a third small microwave-safe bowl. Microwave until melted, 30 seconds.

4.



Slice **baguettes** lengthwise, stopping before you get all the way through (**they should look like hot dog buns when you're done**). Brush cut sides with **melted butter** and season with **salt** and **pepper**. Place, cut sides up, on a second baking sheet. Toast on middle rack until golden, 2–3 minutes.

5.



Pat **diced steak** dry with paper towels; season with **salt** and **pepper**. Heat a **drizzle of oil** in pan used for onion over high heat. Add steak and cook, stirring occasionally, until browned and cooked to desired doneness, 2–3 minutes. Reduce heat to medium, then add **caramelized onion** and **1 TBSP flour** (**2 TBSP for 4 servings**). Cook until flour is lightly browned, 1–2 minutes. Add **stock concentrate** and **¼ cup water** (**⅓ cup for 4**). Cook until slightly thickened, 1–2 minutes more.

Steak is fully cooked when internal temperature reaches 145 degrees.

6.



Spread **one side of each baguette** with **garlic aioli**. Fill with **steak and onion mixture**, then cover with **cheese**. Return to oven until cheese melts, 2–3 minutes. Divide **sandos** between plates along with **potato wedges**. If you've got some on hand, serve with **ketchup** on the side for dipping.