

Beef & Mushroom Baguettes

with Roasted Carrots & Spicy Ranch

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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Ingredients



10 oz Thinly Sliced Beef



4 oz Mushrooms



1 Tbsp Sambal Oelek



1 Tbsp Red Wine Vinegar



1 Small Baguette



2 Scallions



2 Tbsps Soy Glaze



1 Tbsp Ketchup



3/4 lb Carrots



4 oz Shredded Monterey Jack Cheese



3 Tbsps Ranch Dressing



1 Tbsp Light Brown Sugar



Serve with Blue Apron wine that has this symbol
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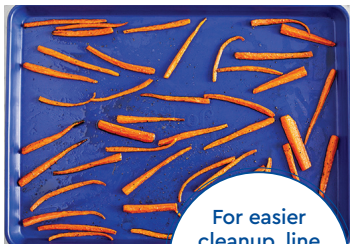
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1 Prepare & roast the carrots

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Peel the **carrots**; halve crosswise, then quarter lengthwise.
- Transfer to a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 17 to 19 minutes, or until browned and tender when pierced with a fork.
- Leaving the oven on, remove from the oven.
- Transfer to a plate and cover with foil to keep warm.
- Carefully wipe off the sheet pan.



For easier cleanup, line your sheet pan with foil.

2 Prepare the remaining ingredients & make the sauce

- Meanwhile, cut the **mushrooms** into bite-sized pieces.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve the **baguette**.
- In a bowl, combine the **vinegar**, **sugar**, **ketchup**, **soy glaze**, and **sliced white bottoms of the scallions**. Whisk until the sugar has dissolved.



3 Cook the beef & mushrooms

- Separate the **beef**; pat dry with paper towels. Season with salt and pepper.
- In a medium pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **seasoned beef** and **mushroom pieces** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.



Step 3 continued:

- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 2 to 3 minutes, or until the sauce is thickened and the beef is just cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

4 Assemble & toast the baguettes

- Place the **halved baguette** on the same sheet pan, cut side up. Drizzle with **olive oil**, then evenly top with the **cooked beef and mushrooms** and **half the cheese** (you will have extra).
- Toast in the oven 4 to 5 minutes, or until the baguettes are lightly browned and the cheese is melted.
- Remove from the oven.



5 Make the spicy ranch & serve your dish

- Meanwhile, in a bowl, combine the **ranch dressing** and **up to half the sambal oelek**, depending on how spicy you'd like the dish to be (you will have extra). Taste, then season with salt and pepper if desired.
- Serve the **toasted baguettes** with the **roasted carrots** and **spicy ranch** on the side. Garnish the baguettes with the **sliced green tops of the scallions**. Enjoy!

