

# DINNERLY



## 15-Min Tex-Mex Beef Sloppy Joes with Mashed Peas



under 20 minutes



2 Servings

Leave it to us to make weeknight cooking even simpler and faster. Amped with a variety of brilliant ready-to-go ingredients to make life easier, you'll love how quick and downright good this 15-minute recipe is!

## WHAT WE SEND

- coriander
- 1 garlic clove
- 50g cheddar <sup>3</sup>
- 50g mixed salad leaves
- 400g beef bolognese sauce
- 10g Tex-Mex seasoning <sup>5</sup>
- 2 white bread rolls <sup>2,4,6</sup>
- 150g peas

## WHAT YOU NEED

- 1 tsp olive oil
- 2 tsp white or red wine vinegar <sup>5</sup>
- 1 tbs mayonnaise <sup>1</sup>

## TOOLS

- small saucepan
- box grater
- medium frypan
- oven tray

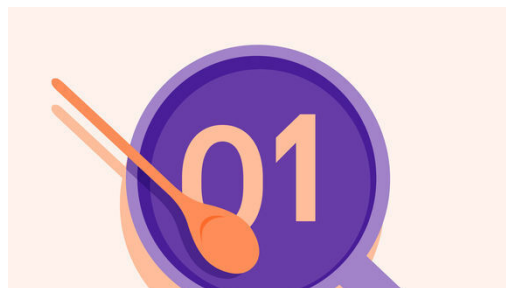
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Egg (1), Gluten (2), Milk (3), Soy (4), Sulphites (5), Wheat (6). May contain traces of other allergens.

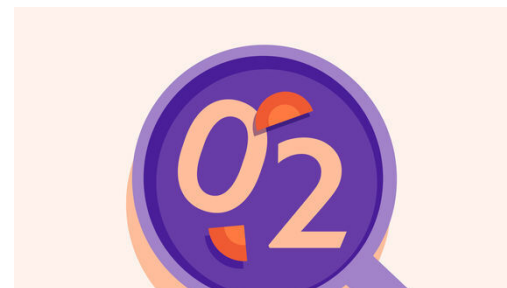
## NUTRITION PER SERVING

Energy 705kcal, Fat 37.3g, Carbs 53.2g, Protein 35.6g



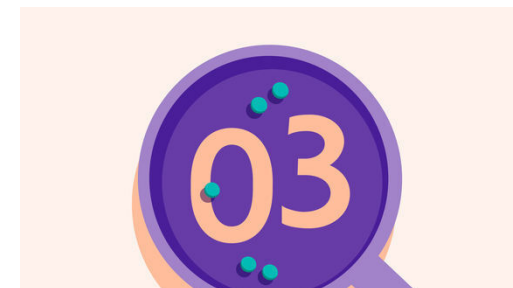
### 1. Prep ingredients

Preheat the grill to high. Bring a small saucepan of water to the boil for the peas. Coarsely chop the **coriander** leaves, discarding the stems. Crush or finely chop 1 **garlic clove**. Coarsely grate the **cheese**. Combine 1 **tsp olive oil** and 1 **tsp white wine vinegar** in a large bowl and season with **salt and pepper**. Add the **salad leaves** and toss to coat.



### 2. Warm bolognese

Put the **beef bolognese**, **Tex-Mex seasoning** and **half the garlic** in a medium frypan over medium-high heat and bring to the boil. Cook, stirring occasionally, for 4-5 mins until slightly reduced. Scatter with the **cheese**, then remove the pan from the heat. Meanwhile, cut the **bread rolls** in half. Put on an oven tray, cut-side up, and grill for 4-5 mins until lightly toasted.



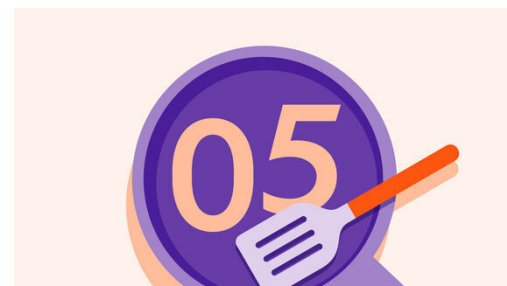
### 3. Mash peas

While the rolls are toasting, add the **peas** to the pan of boiling water and cook for 2 mins or until tender. Drain and return to the pan. Coarsely mash the **peas**. Add the **coriander**, **remaining garlic**, 1 **tbs mayonnaise** and 1 **tsp white wine vinegar**, season with **salt and pepper** and stir to combine.



### 4. Serve up

Divide the **roll** bases among plates, top with the **cheesy bolognese** and **mashed peas**, then sandwich with the tops. Serve with the **salad** and enjoy!



### 5. ...

Were you expecting another step? You're not gonna find it here. That's all folks!



### 6. ...

We value and listen to your feedback. Tell us what you think about this recipe by rating it in the app or on the website.