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Combo Beef & Italian Sausage

Heating Beef and Gravy

- Gravy comes with spice block. Do not discard this block. Spice block gives the gravy its flavor.
- Hot peppers require no preparation.

- (1) Heat gravy and sweet peppers separately on the stovetop with a medium heat.
- (2) Fluff beef and add to gravy in small amounts after gravy reaches a 180 degree temperature.
- (3) Optional: Transfer heated gravy and beef to a warmed crockpot.

Heating Sweet Peppers

- (1) Open container and place peppers and juice in small saucepan.
- (2) Use medium heat on stovetop to reheat until temperature reaches 180 degrees. Gently stir. Do not boil.
- (3) For microwave, transfer peppers and juice to covered microwave-safe dish and heat on medium-high for 3-4 minutes. Stir halfway through the heating process.

French Bread for Beef and Italian Sausage

- (1) Bake bread in a preheated 450 degree oven for 5 minutes on a sheet pan.

Heating the Italian Sausage

- The Italian sausage is a fully-cooked product that is heated to a serving temperature of 160-170 degrees.
- For best taste, a charcoal or gas grill should be used to heat the sausages. If a grill is not included, sauté pan and oven directions can be found below.

CHARCOAL OR GAS GRILL

- (1) Grill should maintain a medium flame. (2) Place the sausages across the grill grates to create solid grill marks. Cook for 4 minutes. (3) Use tongs to turn over each sausage and cook for an additional 3 minutes. (4) Use tongs to transfer to plate.

STOVE-TOP

- (1) Set a stove-top burner to medium flame level (or medium range on electric models). (2) If available, add a teaspoon of neutral oil (canola, light olive oil, etc.) to a large skillet to promote even browning. (3) Place sausage in the skillet and heat for 4 minutes. (4) Use tongs to turn over each sausage, turn the flame to medium-low and cook for an additional 4-5 minutes. (5) Use tongs to transfer to a plate.

OVEN

- (1) Preheat oven to 350 degrees. (2) Place sausage on a sheet pan for 10-11 minutes. (3) Use tongs to transfer to a plate.

Beef and Italian Sausage: Assembly

- (1) Use tongs to place sausage in the warmed French bread "smile side up." (2) Use tongs or a fork to add heated beef. (3) Add sweet or hot peppers as desired. (4) Enjoy!