

ITALIAN BEEF HEATING INSTRUCTIONS

Total Prep Time:
From thawed: 20-30 minutes
From frozen: 35-40 minutes

Total Cook Time: 20 minutes

What you get:



Cold Italian Beef



Mini French Bread



Cold Gravy



Hot Peppers



Cold Sweet Peppers

What you'll need:

Scissors

Cutting Board

Saucepan or
Crockpot

Microwave and Heating Kit instructions
can be found on portillos.com/heatinginstructions.

Note if Frozen: We recommend thawing beef and gravy in refrigerator the day before you want to use it. Once removed from freezer, use beef within a week. Keep bread frozen until 2 hours before eating for optimal quality and taste. Keep sweet peppers in the refrigerator until you are ready to use them.

Step 1



Use scissors to cut open thawed beef package and gently squeeze the package to loosen the beef. Remove the beef from the package onto a cutting board.

Step 2



Hold a section of beef in the palm of one hand, then carefully separate the individual slices. Stack the slices being careful to avoid tearing or shredding the meat.

Step 3



Place entire contents of gravy in a large saucepan. This includes the spice block inside. Heat over medium heat until gravy reaches 180° F. Do not boil. This takes about 20 minutes.

Step 4



Add enough prepared beef slices to the gravy to create 2-3 sandwiches at a time and stir. Add more beef one minute at a time and continue to stir in between additions.

Step 5



Take the temperature of the gravy as you add the beef. For maximum flavor and tenderness, keep the temperature between 165° F and 180° F. Adjust heat as needed.*

Step 6



Toast rolls until desired color is reached or place in a pre-heated 400° F oven for 3 to 5 minutes

Step 7



While French bread is cooking, open the container of sweet peppers and place peppers and juice in small saucepan.**

Step 8



Use medium heat on the stovetop to reheat sweet peppers until temperature reaches 180° F. Gently stir. Do not boil.

Step 9



Prepare sandwiches when ready to serve! Hot peppers do not need any extra preparation.

*If your gravy has been purchased hot, keep beef and gravy in a water bath between 165° F and 180° F to maintain maximum tenderness. If you would like to heat gravy in a crockpot, heat on high for approximately 1-2 hours, until the temperature reaches 180° F. For microwave or heating kit instructions, please visit portillos.com/heatinginstructions.

**If preparing sweet peppers in the microwave, transfer peppers and juice to a covered microwave safe dish and heat on medium high for 3-4 minutes. Stir halfway through the cooking process.