DINNER TWIST
LOCAL, HEALTHY, DELIVERED

**Product Spotlight:
Swiss cheese**

Swiss cheese, also known as Emmental, originated in the Emmental region of Switzerland. It is one of the most well-known and widely consumed cheeses in the world
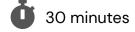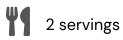
Philly Cheesesteak Sandwiches

The popular and iconic American sandwich from Philadelphia! Turkish bread filled with sliced beef rump steaks, sautéed mushrooms, mustard, melted Swiss cheese and fresh rocket leaves.

Mix it up!

Serve the beef steaks with the sautéed veggies, mustard and a side of potato wedges and dressed rocket instead!

🕐 30 minutes　　🍴 2 servings　　🥩 Beef

1. COOK THE STEAKS

Set oven to 200ºC, grill.

Heat a frypan over medium-high heat. Coat steaks with **1 tsp smoked paprika, oil, salt and pepper**. Cook for 2-4 minutes on each side or until cooked to your liking. Set aside to rest.

2. SAUTÉ THE VEGETABLES

Reheat frypan over medium heat with **oil**. Slice and add onion and capsicum. Cook for 5 minutes or until softened.

3. ADD THE MUSHROOMS

Slice and add mushrooms to pan along with **1/2 tbsp soy sauce**. Cook for 3-4 minutes until softened. Season with **pepper** and take off heat.

4. GRILL THE SUB

Slice steaks and cut Turkish bread open in half (see notes). Spread bread with mustard, cooked veggies, sliced steaks and cheese. Place on a lined oven tray and drizzle with a little oil. Grill for 5 minutes or until cheese is melted.

5. FINISH AND SERVE

Add fresh rocket to the sandwich and slice into smaller sandwiches to serve.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**