




### 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.

 30 minutes

 4 servings

 Beef

### Mix it up!

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

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	53g	39g	64g

## FROM YOUR BOX

BEEF STEAKS	600g
BROWN ONION	1
RED CAPSICUM	1
BUTTON MUSHROOMS	300g
TURKISH LOAF	1
SEEDED MUSTARD	2 jars
SLICED SWISS CHEESE	1 packet
ROCKET LEAVES	60g

## FROM YOUR PANTRY

oil for cooking, salt, pepper, soy sauce, smoked paprika

## KEY UTENSILS

large frypan, oven tray

## NOTES

Add your favourite relish to serve!

**No gluten option** – Turkish Loaf is replaced with Turkish rolls.



### 1. COOK THE STEAKS

Set oven to 200°C, grill.

Heat a frypan over medium-high heat. Coat **steaks** with **2 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 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. 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**

