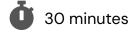






# Philly Cheesesteak Sandwiches

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.





4 servings



# 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

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.



