



### Product Spotlight: Cream cheese

Cream cheese is a mixture of cream and milk. It has a soft, spreadable texture and mildly acidic taste, that is delicious when flavoured with garlic or herbs.



## Philly Cheesesteak Skillet with Chips

Seared beef strips with buffalo-spiced mushrooms and capsicum, drizzled with a creamy garlic cheese sauce and served with golden crispy chips.



35 minutes



Beef



2 servings

## Spice it up!

*You can add some pickled jalapeños or a splash of hot sauce if you prefer it spicy!*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	42g	28g	35g

## FROM YOUR BOX

MEDIUM POTATOES	3
CREAM CHEESE	1 tub
GARLIC	1 clove
BEEF STIR FRY STRIPS	300g
BROWN ONION	1
BUFFALO SPICE MIX	16g
RED CAPSICUM	1
BUTTON MUSHROOMS	200g

## FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika

## KEY UTENSILS

large frypan, saucepan, oven tray

## NOTES

Add some dried rosemary or oregano to the chips for a fun flavour!

Pat the beef dry with paper towel before coating with oil to remove excess moisture—this encourages browning. Add a splash of Worcestershire sauce or soy sauce when finishing the beef for extra depth.

*Buffalo spice mix: smoked paprika, ground paprika, onion powder, ground cumin, garlic powder, yellow mustard powder.*



### 1. ROAST THE CHIPS

Set oven to 220C.

Cut **potatoes** into chips and toss on a lined oven tray with **oil, salt and pepper** (see notes). Roast in oven for 25–30 minutes until cooked through.



### 4. SAUTÉ THE VEGETABLES

Reduce heat to medium–high and add **1 tbsp oil** to pan. Slice **onion, capsicum** and **mushrooms**. Add to pan along with **buffalo spice mix**. Cook for **6–8 minutes** until tender. Season with **salt and pepper**.



### 2. MAKE THE CHEESE SAUCE

Add **cream cheese, 1/4 cup water, crushed garlic clove** and **1/2 tsp smoked paprika** to a saucepan over medium–low heat. Cook, whisking until melted and combined.



### 5. FINISH AND SERVE

Take pan off heat and stir **beef** through **vegetables**. Drizzle over **cheese sauce** and serve with **chips**.



### 3. SEAR THE BEEF

Heat an frypan over high heat. Pat **beef** dry and coat with **oil, salt and pepper** (see notes). When pan is searing hot, add **beef** and cook for 1–2 minutes until seared. Remove to a plate.

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