




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

 4/6 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
	43g	19g/24g	29g/34g
4/6 Person:			

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	1kg	1.5kg
CREAM CHEESE	1 tub	2 tubs
GARLIC	1 clove	2 cloves
BEEF STIR FRY STRIPS	600g	600g + 300g
BROWN ONION	1	2
BUFFALO SPICE MIX	16g	32g
GREEN CAPSICUM	1	1
RED CAPSICUM	1	1
BUTTON MUSHROOMS	200g	2 x 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 220°C.

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 **2 tbsp oil** to pan. Slice **onion, capsicums** 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.

6P – use **1/2 cup water** and **1 tsp smoked paprika**.



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.

How did the cooking go? Share your thoughts via **My Recipes** tab in your **Profile** and leave a review.
Something not right? Text us on **0440 132 826** or email **hello@dinnertwist.com.au**

