



**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



2 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
	66g	51g	84g

FROM YOUR BOX

BEEF STEAKS	300g
BROWN ONION	1
RED CAPSICUM	1
BUTTON MUSHROOMS	200g
TURKISH LOAF	1
SEEDED MUSTARD	1 jar
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

Use 1/2 Turkish bread loaf (or as much as you wish!). The other half can be frozen and enjoyed another day. 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 **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**

