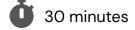






# Philly Cheesesteak Sandwiches

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

Beef

# Mix it up!

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

#### FROM YOUR BOX

BEEF STEAKS	600g
BROWN ONION	1
RED CAPSICUM	1
BUTTON MUSHROOMS	300g
TURKISH LOAF	1
SEEDED MUSTARD	1 jar
SLICED SWISS CHEESE	1 packet
ROCKET LEAVES	1 bag (60g)

#### FROM YOUR PANTRY

olive oil, salt, pepper, soy sauce, smoked paprika

#### **KEY UTENSILS**

large frypan, saucepan

#### **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 O481 072 599 or send an email to hello@dinnertwist.com.au