



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



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 **0481 072 599** or send an email to **hello@dinnertwist.com.au**

