

**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.

Mix it up!

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



30 minutes



4/6 servings



Beef

Per serve : PROTEIN TOTAL FAT CARBOHYDRATES
44g 26g 34g

FROM YOUR BOX

	4 PERSON	6 PERSON
BEEF STEAKS	600g	600g + 300g
BROWN ONION	1	2
RED CAPSICUM	1	2
MUSHROOMS	300g	300g + 200g
TURKISH LOAF	1	2
SEEDED MUSTARD	2 jars	3 jars
SLICED SWISS CHEESE	1 packet	2 packets
ROCKET LEAVES	1 bag	2 bags



1. COOK THE STEAKS

Set oven to 200°C, grill.

Heat a frypan over medium-high heat. Coat **steaks** with **2-3 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.

6P – use **2 tbsp soy sauce**.



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.

FROM YOUR PANTRY

oil for cooking, salt, pepper, soy sauce, smoked paprika

KEY UTENSILS

large frypan, oven tray

NOTES

Add your favourite relish to serve!

No gluten option – Turkish Loaf is replaced with Turkish rolls.

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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

