

MARLEY SPOON



Upgrade to Add Fries

Fast! Philly Cheesesteak



30-40min



2 Servings

| This version of the recipe is customized with fries.

What we send

- 1 medium yellow onion
- ½ lb pkg sirloin steak
- ¼ oz steak seasoning
- 2 baguettes ¹
- ¼ oz Italian seasoning
- 2 oz roasted red peppers
- 1 oz cream cheese ²
- 2 oz shredded fontina ²
- 1 romaine heart
- 2 russet potatoes

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or white wine vinegar)
- all-purpose flour ¹

Tools

- 2 rimmed baking sheets
- small saucepan

Allergens

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1200kcal, Fat 53g, Carbs 135g, Protein 46g



1. Cook fries

Preheat oven to 450°F with racks in the upper and lower thirds.

Scrub **potatoes**; cut into ½-inch thick fries. Toss on a rimmed baking sheet with **2 tablespoons oil**; season with **salt** and **pepper**. Bake on lower rack until golden brown and crisp, stirring halfway through, 35-40 minutes. Place a 2nd baking sheet in oven to preheat.



4. Broil steak & bread

Remove **fries** and switch oven to broil. Carefully add **steak strips** to preheated baking sheet and spread in an even layer. Broil on upper oven rack until browned and almost cooked through, 5-6 minutes.

Add **roasted red peppers** and move to one side of baking sheet. To other side, add **buns** and **croutons**. Cook until bread is toasted, 1-2 minutes.



2. Prep ingredients

Halve and thinly slice **all of the onion**.

Pat **steaks** dry, then thinly slice. Toss in a medium bowl with **steak seasoning**, **⅔ of the onions**, and a **pinch of salt**.

Split **baguettes**; scoop out some of the insides and reserve. Drizzle cut sides with **oil**.



5. Make cheese sauce

Meanwhile, heat **1 tablespoon oil** in a small saucepan over medium. Add **½ tablespoon flour**; cook, stirring, until toasted, about 30 seconds. Whisk in **cream cheese**, **½ cup water** and **¼ teaspoon salt**; simmer until slightly thickened, about 2 minutes.

Remove **sauce** from heat. Whisk in **shredded cheese** until melted. Season to taste with **salt** and **pepper**. Cover to keep warm.



3. Prep salad & croutons

In a 2nd medium bowl, whisk together **3 tablespoons olive oil**, **1½ tablespoons vinegar**, and **1 teaspoon Italian seasoning**. Season to taste with **salt** and **pepper**. Add **remaining onions**.

Tear **reserved bread** into small pieces to make croutons. Toss with **oil** and a **pinch each of salt, pepper, and Italian seasoning**.



6. Finish & serve

Halve **lettuce** lengthwise, then thinly slice crosswise; discard core. Add to bowl with **vinaigrette** and toss to coat. Season **steak and onion mixture** to taste with **salt** and **pepper**.

Top **buns** with **steak and onion mixture**. Top **steak** with **cheese sauce**. Add **croutons** to **salad** and serve alongside **fries** and **Philly cheesesteaks**. Enjoy!