

# DINNERLY



## Philly Cheesesteak with Onions & Peppers & Crispy Fries



40-50min



2 Servings

Level up your dinner menu with this premiYUM recipe! You won't need to roadtrip to Philly anytime soon, because we're bringing Philly to you. Tonight we're serving up a classic (but upscale) Philly cheesesteak sandwich with a deliciously silky cheese sauce, sautéed onions and peppers, and crispy fries alongside. We've got you covered!

### WHAT WE SEND

- ½ lb pkg sirloin steak
- 2 russet potatoes
- 1 yellow onion
- 1 bell pepper
- ¼ oz cornstarch
- 12 oz evaporated milk <sup>7</sup>
- 2 baguettes <sup>1</sup>
- 2 (2 oz) shredded fontina <sup>7</sup>

### WHAT YOU NEED

- 3 Tbsp neutral oil
- kosher salt & ground pepper to taste

### TOOLS

- rimmed baking sheet
- small saucepan
- medium heavy skillet (preferably cast-iron)

### ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 1210kcal, Fat 49g, Carbs 138g, Protein 55g



#### 1. Cook fries

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

Pat **steaks** dry; freeze until very firm, 10–15 minutes.

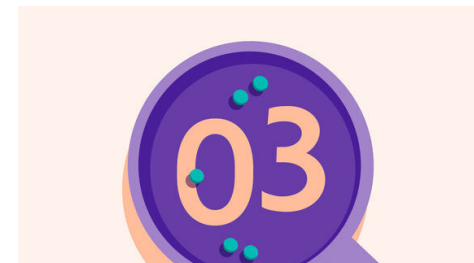
Scrub **potatoes**; cut into ¼-inch thick fries. Toss on a rimmed baking sheet with 1 **tablespoon oil**; season with **salt** and **pepper**. Bake on lower oven rack until browned and crispy, 30–35 minutes.



#### 2. Prep veggies & steak

Halve **onion**; thinly slice. Halve **pepper**, discard stem and seeds, then cut into ¼-inch wide strips.

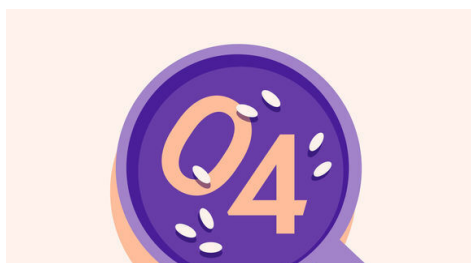
Using a sharp knife, thinly slice **steak** against the grain. Toss with **salt** and **pepper**.



#### 3. Make cheese sauce

In a small saucepan, toss **all of the cheese** with 1½ **teaspoons cornstarch** until evenly coated. Add ½ **cup evaporated milk**. Cook over medium-low heat, whisking constantly until melted, bubbly, and thickened, 4–5 minutes. Season to taste.

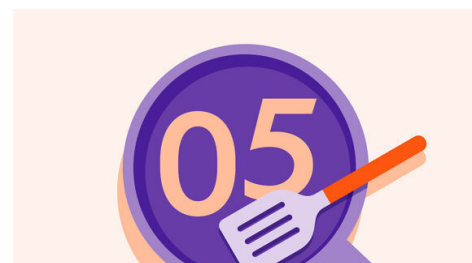
Keep covered off heat until step 5. When ready to serve, rewarm by stirring over medium heat, loosening with more evaporated milk, as needed.



#### 4. Cook veggies & bread

In a medium heavy skillet, heat 1 **tablespoon oil** over medium. Add **onions, peppers**, and a **pinch of salt and pepper**. Cook, stirring occasionally, until softened and browned on the edges, 10–12 minutes. Transfer to a bowl.

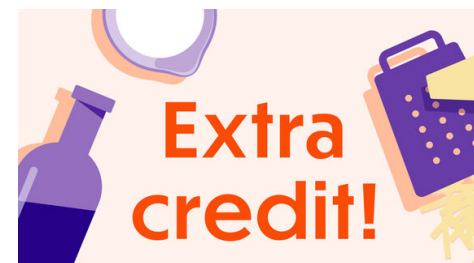
Split **baguettes**, leaving a hinge on one side. Bake on upper oven rack until browned and crusty, 5–7 minutes.



#### 5. Cook steak & serve

Meanwhile, add 1 **tablespoon oil** to skillet; increase heat to medium-high. Add **steak**; spread into a single layer. Cook, without stirring, until browned, 2–4 minutes. Stir **onions** and **peppers**. Cook until steak is just cooked through, 1–2 minutes.

Serve **Philly cheesesteaks** in **baguettes** with **cheese sauce** over top and **fries** alongside. Enjoy!



#### 6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!