



Fast! Philly Cheesesteak

with Crouton Salad



ca. 20min



2 Servings

People travel far and wide for the iconic Philly cheesesteak, but there's no need to travel when our version comes to your door! We toast crusty baguettes and scoop them out to make space for more meaty-cheesy goodness. Roasted red peppers are flavor bombs that we pair with quick-cooking steak strips. A cheesy sauce perfectly coats the meat, and a crisp green salad adds freshness.

What we send

- 1 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

What you need

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

Tools

- rimmed baking sheet
- 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 970kcal, Fat 47g, Carbs 95g, Protein 42g



1. Prep ingredients

Preheat broiler with a sheet pan set on a rack in the upper third. Halve and thinly slice **all of the onion**.

Pat **steaks dry** then thinly slice. In a medium bowl, toss to combine **steak strips, 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**.



4. 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.



2. Prep salad

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 for croutons. Toss with oil and a pinch each of salt, pepper, and Italian seasoning.



5. Finish salad

Halve **lettuce** lengthwise, then thinly slice crosswise; discard core. Add lettuce to bowl with **vinaigrette** and toss to coat.



3. Broil steak

Carefully, add **steak strips** to preheated baking sheet and spread in an even layer. Cook until browned and almost cooked through, 5–6 minutes.

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



6. Finish & serve

Season **steak and onion mixture** with **salt** and **pepper**, to taste.

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