



Philly Chopped Cheesesteak

with Pickled Green Beans



30-40min



2 Servings

Philly cheesesteaks are thinly sliced beef sandwiches with melted cheese and onions served on a hoagie. A "Chopped Cheese" is a New York City staple, said to have been invented in Harlem, that combines all the beloved elements of a cheeseburger, chopped up and served on a roll or hero. So, what happens when you combine two of the most loved East Coast comfort foods? A Chopped Philly cheesesteak and it is everything.

What we send

- 1 yellow onion
- garlic
- 1 Fresno chile
- ½ lb green beans
- 1 bell pepper
- 10 oz pkg grass-fed ground beef
- 2 oz shredded cheddar-jack blend ²
- 1 pkt beef broth concentrate
- 2 baguettes ¹

What you need

- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar)
- sugar
- olive oil
- all-purpose flour ¹
- ½ c milk ²

Tools

- small saucepan
- medium skillet

Allergens

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

Nutrition per serving

Calories 1080kcal, Fat 42g, Carbs 109g, Protein 55g



1. Prep ingredients

Bring a small saucepan of **salted water** to a boil.

Finely chop **onion** and **2 teaspoons garlic**. Thinly slice **2 tablespoons Fresno chile** (save rest for own use). Trim stem ends from **green beans**. Halve **bell pepper**, remove stem and seeds, then cut into ½-inch pieces.



4. Cook sandwich filling

Add **remaining garlic** and **½ tablespoon flour** to skillet with **beef and veggies**, and cook until garlic is fragrant, about 1 minute. Stir in **broth concentrate** and **1 cup water**; bring to a boil over high heat.

Reduce heat to medium-high and cook until thickened and saucy, about 5 minutes. Season to taste with **salt** and **pepper**.



2. Pickle green beans

In a medium bowl, combine **sliced chiles**, **3 tablespoons vinegar**, **2 tablespoons of the onions**, **2 teaspoons each of salt and sugar**, and **½ teaspoon of the garlic**. Add **green beans** to boiling water. Cook until crisp-tender, 2-3 minutes. Reserve **½ cup cooking water**, then drain. Transfer beans and reserved cooking water to bowl with pickling liquid; stir to combine.



5. Make cheese sauce

Heat **1 tablespoon oil** in reserved saucepan over medium. Add **½ tablespoon flour** and cook, stirring, until toasted, about 30 seconds. Whisk in **½ cup milk** and **¼ teaspoon salt**. Simmer until slightly thickened, about 2 minutes.

Off heat, whisk in **cheddar** until melted. Season to taste with **salt** and **pepper**. Preheat broiler with a rack in the top position.



3. Sauté beef & veggies

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **bell peppers**, **remaining onions**, **ground beef**, and season with **salt**; cook, stirring, until onions are softened and beef is browned, 8-10 minutes.



6. Toast rolls & serve

Split **baguettes** and toast on top oven rack, 1-2 minutes per side (watch closely as broilers vary). Spoon **beef mixture** onto **toasted buns** and top with **cheese sauce**. Using a slotted spoon, remove **pickled green beans, onions, and chiles** from pickling liquid, and serve **pickled veggies** alongside. For an extra kick, top **sandwiches** with some of the **pickled chiles**. Enjoy!