

Philly-Style Cheesesteaks

with Roasted Potato Wedges

TIME: 35-45 minutes

SERVINGS: 2

Few foods hit the spot quite like a Philly cheesesteak. This recipe pays homage to the classic with saucy beef and peppers, melty cheese, and soft buns to soak it all up. For extra heartiness, we're pairing the sandwiches with roasted potato wedges.



MATCH YOUR BLUE APRON WINE



Rich & Decadent

Serve a bottle with this symbol for a great pairing.



Ingredients



10 oz
THINLY SLICED
BEEF



3/4 lb
RED POTATOES



4 oz
SWEET PEPPERS



2
HOT DOG BUNS



2 cloves
GARLIC

KNICK KNACKS:



2 Tbsps
SOY GLAZE



2 Tbsps
MAYONNAISE



3 oz
SWISS OR
PROVOLONE
CHEESE



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1 Prepare & roast the potatoes:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Line a sheet pan with aluminum foil.
- ☐ Cut the **potatoes** lengthwise into 1-inch-wide wedges. Place on the sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer, skin side down.
- ☐ Roast 28 to 30 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the remaining ingredients:

- ☐ While the potatoes roast, cut off and discard the stems of the **peppers**; remove and discard the cores. Halve the peppers lengthwise, then thinly slice crosswise. Peel and roughly chop the **garlic**.
- ☐ Thinly slice the **cheese**.
- ☐ If necessary, halve the **buns**, keeping the bottoms intact.

3 Cook the beef:

- ☐ While the potatoes continue to roast, pat the **beef** dry with paper towels; season with salt and pepper.
- ☐ In a large pan, heat a drizzle of olive oil on medium-high until hot. Add the seasoned beef in an even layer. Cook, without stirring, 2 to 3 minutes, or until browned. Continue to cook, stirring frequently, 1 to 2 minutes, or until just cooked through.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a plate.

4 Make the filling:

- ☐ Add a drizzle of olive oil to the pan of reserved fond and heat on medium-high until hot. Add the **sliced peppers** and **chopped garlic**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until softened.
- ☐ Add the **cooked beef**, **soy glaze**, and **2 tablespoons of water** (carefully, as the liquid may splatter). Cook, stirring frequently and scraping up any fond, 30 seconds to 1 minute, or until thoroughly combined and heated through. Turn off the heat. Season with salt and pepper to taste.



5 Toast the buns:

- ☐ While the filling cooks, line a separate sheet pan with aluminum foil. Place the **buns** on the sheet pan, cut side up. Spread the insides with **half the mayonnaise** (you will have extra mayonnaise).
- ☐ Toast in the oven 3 to 5 minutes, or until lightly browned around the edges. Leaving the oven on, remove from the oven.



6 Finish the cheesesteaks & serve your dish:

- ☐ Carefully fill the **toasted buns** with the **filling**. Top with the **sliced cheese**.
- ☐ Return to the oven and toast 3 to 5 minutes, or until the cheese is melted. Remove from the oven.
- ☐ Serve the finished cheesesteaks with the **roasted potatoes** on the side. Enjoy!