

# ★ U.K. ★ BBQ ★ Week ★



Direct grill  
on plancha  
or griddle



Final Temp  
74°C/165°F



15 mins



£5.00



Serves 2

## RECIPE

### Philly Cheese Steak



## INGREDIENTS

1 small onion sliced into half moons  
Half a green pepper  
100g mushrooms  
2 tbsp olive oil  
1 tsp of your favourite seasoning or salt  
and pepper  
250g steak (this can be left over from  
a roast)  
A handful of grated cheese  
ciabatta rolls

## METHOD

1. Put the oil on the plancha and fry the onions until softened, add the peppers and fry those too, if it gets too hot a little water will help stop them burning. Add the mushrooms and cook until softened as well.
2. Fry the steak separately sprinkling the seasoning over, then mix the steak in with the vegetables.
3. Top the mixture with the cheese and cover with a lid or cloche to help the cheese melt. You can add jalapenos at this stage if you like your food spicy.
4. Toast the ciabatta while the cheese is melting.
5. Load your steak, vegetables and cheese mixture into the ciabatta and enjoy.

Recipe from **Chillin N Grillin**