



Philly Cheesesteak Mac & Cheese

Prep time: Cook Time: Servings: 1

Dinner ,Lunch,Natural Cheese,Specialty Cheese,Process Cheese

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Green bell peppers		Sliced 1/4"	2 Each
Salt			1 tsp
Red bell pepper		Sliced 1/4"	1 Each
Provolone Cheese		Shredded	8 Ounces
Olive oil			1 Tbsp
Ground pepper			1/2 tsp
Yellow onion		Sliced 1/4"	1 Each
Parmesan Cheese		Garnish	1 Pinch
Sirloin steak		Cut into thin strips	1 Pounds
Penne pasta		Cooked al dente' in salted H2O	1 Pounds
American Cheese Melt Loaf		Diced	1 Pounds
Fresh thyme		Minced	1 tsp
Whole milk			1 Cup
Fresh oregano		Minced	1 tsp
Worcestershire sauce			1 tsp
Garlic Cloves		Minced	2 Each

Instructions

1. In a heavy 4 qt. sauce pan, brown the steak strips in the olive oil.
2. Add the bell peppers, onion and garlic to the pan. Cook for about 5 minutes until vegetables are tender.
3. Add the diced melt loaf, milk, herbs and Worcestershire sauce. Cook the mixture stirring often until the cheese is melted.
4. Add the provolone cheese, the cooked noodles and seasonings. Then stir the mixture together until well combined.
5. Check the seasonings and adjust if needed.
6. Plate the dish garnishing with the grated parmesan cheese.

