



Fully Loaded Cheesesteak Chips with Caramelised Peppers and Onion

Street Food 45 Minutes • Little Spice • 2 of your 5 a day

N° 32



Potato



Mild Paprika



Garlic Salt



Beef Sizzler Steaks



Onion



Bell Pepper



Green Pepper



Green Chilli



Cheddar Cheese



Red Leicester



Worcester Sauce



Crème Fraîche

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Baking Tray, Grater, Frying Pan, and Bowl.

Ingredients

	2P	3P	4P
Potato**	700g	900g	1400g
Mild Paprika	1 sachet	1 sachet	2 sachets
Garlic Salt	1 sachet	1 sachet	2 sachets
Beef Sizzler Steaks**	4	6	8
Onion**	1	1	2
Bell Pepper***	1	2	2
Green Pepper**	1	1	1
Green Chilli	½	1	1
Cheddar Cheese 7)**	60g	90g	120g
Red Leicester 7)**	60g	90g	120g
Worcester Sauce 13)	1 sachet	1½ sachets	2 sachets
Creme Fraiche 7)**	150g	225g	300g

*Not Included **Store in the Fridge ***Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

Nutrition

	Per serving	Per 100g
for uncooked ingredient	856g	100g
Energy (kJ/kcal)	3948/944	461/110
Fat (g)	49	6
Sat. Fat (g)	26	3
Carbohydrate (g)	80	9
Sugars (g)	13	2
Protein (g)	57	7
Salt (g)	2.02	0.24

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

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Get Your Chips On

Preheat your oven to 200°C. Chop the **potatoes** lengthways into 2cm slices, then chop into 2cm wide **chips**. Pop the **chips** onto a large, low-sided, wide baking tray. Drizzle with **oil**, then season with **pepper**, **half the paprika** and **half the garlic salt**. Toss to coat, then spread out in a single layer. Once your oven is hot, roast on the top shelf until golden, 25-30 mins. Turn halfway through cooking. **TIP:** Use two baking trays if necessary, you want the chips nicely spread out.



Fry the Steaks

Pop the now empty frying pan back on the hob (no need to wash), with a drizzle of **oil** and increase to high heat. When hot, lay the **steaks** in the pan. Season with **salt** and **pepper**, flash-fry the **steaks** for 45 seconds on each side. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Remove the **steak** to a board and allow to rest for 1-2 mins. Then thinly slice and cover to keep warm. **TIP:** You can use scissors to cut the steaks. **IMPORTANT:** The steak is safe to eat when the outside is browned.



Get Prepped

Remove the **steak** from your fridge to allow it come up to room temperature. Halve, peel and thinly slice the **onion**. Halve the **peppers** and discard the core and seeds. Slice into thin strips. Halve the **chilli** lengthways (see ingredients for amount), deseed then thinly slice. Grate both types of **cheese**.



Time to Get Cheesy

Wipe out the **steak** pan and pop it back on medium heat. Add the **creme fraiche** along with 1 tbsp of **water** per person, stir to combine then bring to the boil. Reduce the heat to low and add both the **cheeses**, continuously stirring until the **cheese** has melted and has come together to make a **creamy sauce**, 3-4 mins. Take off the heat and season to taste with the remaining **garlic salt** and **paprika**.



Cook the Veg

Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, add the **onion** and **pepper**, season with **salt** and **pepper** and fry until soft and caramelised, 8-10 mins, stirring occasionally. Then add the **Worcester sauce** and cook until the **liquid** has evaporated, 1-2 mins. Remove the **onion** and **pepper** mix to a bowl and cover to keep warm.



Assemble and Serve

Once everything is ready, divide the **chips** between your plates. Load on the **onion and pepper mix**, then the **steak strips**. Pour the **cheese sauce** all over, and finish with a sprinkling of **green chilli** (use sparingly if you don't like heat).

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.