



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, it 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 a...

What we send

- yellow onion
- beef broth concentrate
- grass-fed ground beef
- garlic
- fresh Fresno chile
- green beans
- red bell pepper

What you need

- ½ cup milk⁷
- all-purpose flour¹
- kosher salt & ground pepper
- olive oil
- sugar
- white wine vinegar¹⁷

Tools

- colander
- medium skillet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 850.0kcal, Fat 35.0g, Proteins 39.0g, Carbs 93.0g



1. Prep ingredients

Bring a small saucepan of **salted water** to a boil. Peel and finely chop **onion**. Peel and finely chop **2 teaspoons garlic**. Thinly slice **2 tablespoons of the Fresno chile** (save rest for own use). Trim stem ends from **green beans**. Halve **bell pepper**, remove stem, core and seeds, then cut into ½-inch pieces. Finely chop **cheddar**.



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**, **½ teaspoon of the garlic**, and **2 teaspoons each salt and sugar**. 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 top rack 6 inches from heat source.



3. Sauté beef & veggies

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **bell peppers**, **remaining onions**, **ground beef**, and **½ teaspoon salt**; cook, stirring, until onions are softened and beef is browned, 8-10 minutes.



6. Toast rolls & serve

Split **buns** 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!