



Southwest Cheese Steak

Yield: serves 1

Ingredients

- 4 oz #609067 *Beef Philly Meat*
- 3 oz #608746 *Queso*
- 1 oz #608745 *Green Mole*
- 1 oz jalapeño
- 1 tsp cilantro, chopped
- 2 T red onion, chopped and sautéed
- 1 plain or sesame hoagie roll
- salt and pepper to taste

Preparation

- 1) Thaw queso and mole under refrigeration overnight.
- 2) In a sauté pan, cook onions until transparent; hold for service.
- 3) In medium heat sauté pan or medium heat flat top grill add Philly meat and jalapeños.
- 4) Cook until Philly meat is fully cooked 6-8 minutes.
- 5) Add queso sauce to cooked Philly meat; toss and cook on low heat for another 2-3 minutes.
- 6) Assembly: fill sliced hoagie roll with meat, jalapeño and cheese mix. Top with green mole, sautéed onions and cilantro.