



# Philly Cheesesteak

## Ingredients

- Medium baguettes – sliced lengthwise
- Sirloin steak – trimmed and thinly sliced
- 1 large onion – thinly sliced
- 1 green bell pepper – sliced (or substitute with mushrooms)
- 1 beef stock cube – or 1 stock pot
- 1 tablespoon Worcestershire sauce
- Mozzarella cheese – grated or sliced (avoid buffalo mozzarella as it's too watery)
- Optional: A pinch of red chilli flakes for heat
- Oil – for frying

## Instructions

1. Trim the steak of any fat and slice it thinly. Heat a little oil in a frying pan over high heat. Sear the beef until browned all over, then remove from the pan and set aside.
2. In the same pan, add the sliced onion and green pepper. Cook until softened and slightly charred at the edges. Meanwhile, prepare the beef stock and stir in the Worcestershire sauce. Pour it into the pan with the vegetables and simmer for 1–2 minutes.
3. Toast the baguettes. Layer the cooked vegetables onto the bottom halves, then add the steak on top.
4. Top each sandwich with mozzarella. Place under the grill (broiler) for 3–5 minutes, or until the cheese is melted and bubbling. Finish with the top half of the baguette.