

Philly Cheesesteak

Total Cook Time: 1 hour 15 minutes

Contains raw meat, cook thoroughly

Cook from Frozen

Meals are 3-4 servings

*For 6-8 servings, cook 2 meals in the same pot and use the cooking instructions in the parentheses

Prepare with (aka ingredients needed to prepare meal):

- Hoagie buns
- Optional toppings and garnishes: Sliced cheese, garlic aioli or mayo

Instant Pot Cooking Directions:

1. Locate fajita vegetables and keep them in the freezer until ready to use.
2. Open the meal and pop food into the pressure cooker pot. Add 1/3 cup (1/3 cup)* of hot water.
3. Secure the lid and turn the pressure release knob to a sealed position. Cook at high pressure for 22 minutes.
4. When pressure cooking is complete, use a natural release. Open the lid and stir well to break up the slices of beef.
5. Cook the fajita vegetables as desired:
 - a. **Option 1 (easy):** Scoop meat from pot; set aside and cover to keep warm. Cut open the bag of fajita vegetables and add them to the juices in the pot. Secure the lid and turn the pressure release knob to a sealed position. Cook at high pressure for 2 minutes. When pressure cooking is complete, use a quick release. Stir well.
 - b. **Option 2 (best tasting):** Heat some oil in a pan on the stove. Add the frozen fajita vegetables and some salt and pepper and sauté until tender.
6. To serve, place buns under the oven broiler to brown. Heap meat and veggies onto the bun, top with provolone cheese, place under the broiler for another minute to melt the cheese.

Slow Cooker Cooking Directions:

1. Thaw meal completely in fridge. Add the said amount of liquid above. Cover and cook on LOW for 4-5 hours or HIGH for 2-3 hours, until the meat is cooked through and tender. Add fajita vegetables 30 minutes before done. Continue with steps 5-6.

Leftover Suggestions:

- Steak Fajitas
- Serve over a bed of lettuce

Notes:

- Sliced meat may look a little unappetizing straight from the pressure cooker, but trust the process—you'll be surprised at how tender it really is!

Nutrition Facts	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
	Total Fat 7g	9%	Total Carbohydrate 7g	3%
4 servings per container	Saturated Fat 3g	15%	Dietary Fiber <1g	3%
Serving size 2/3 cup (192g)	Trans Fat 0g		Total Sugars 3g	
Calories per serving	Cholesterol 80mg	27%	Includes <1g Added Sugars	2%
200	Sodium 1440mg	63%	Protein 27g	
	Vitamin D 0.1mcg 0% • Calcium 50mg 4% • Iron 2.5mg 15% • Potassium 400mg 8% Vitamin A 0mcg 0% • Vitamin C 0mg 0%			

INGREDIENTS: BEEF, GREEN PEPPER, RED PEPPER, YELLOW PEPPER, ONION, SOY SAUCE (WATER, WHEAT, SOYBEANS, SALT, <0.1% OF SODIUM BENZOATE (PRESERVATIVE)), WORCESTERSHIRE SAUCE (DISTILLED WHITE VINEGAR, ANCHOVIES, GARLIC, MOLASSES, ONIONS, SALT, SUGAR, WATER, CHILI PEPPER EXTRACT, CLOVES, NATURAL FLAVORINGS, TAMARIND EXTRACT), SALT, GARLIC, SPICE, LEMON JUICE

CONTAINS: ANCHOVIES, WHEAT, SOY

