

**SERVES 4**



## PHILLY CHEESE STEAK SANDWICHES

### INGREDIENTS

800g Rump steak, sliced very thinly  
(ask your butcher)  
2 large onions, sliced  
8 processed cheese slices

4 panini rolls  
Jalapeños (optional)  
2 tbsp vegetable oil  
Salt & pepper to taste

### METHOD

Heat up a cast iron skillet/pan.  
Add oil to pan and fry onions for 4 min till translucent.  
Add steak slices and fry carefully (NOTE: Steak should not boil) till desired cooking state (between 7-10min). Remove from heat.  
Season with salt and pepper.  
Cut paninis open lengthwise and toast.  
Scoop steak mixture onto one side of Panini – spread evenly.  
Add 2 slices of cheese onto each sandwich.  
Optional: add some Jalapeños for a kick.  
Wrap in Twinsaver Light Foil – eat when ready.

**COOKING TIP:** Ask your butcher to cut the rump on a deli slicer into really thin slices.