GRILLED PHILLY CHEESESTEAK





Paid spokesperson for Novo Nordisk.

INGREDIENTS

- ★ 1 pound New York strip steak
- ★ ½ teaspoon kosher salt, divided
- ★ Freshly cracked black pepper, to taste
- ★ 1 tablespoon avocado oil, divided
- ★ 1 medium yellow onion, halved and thinly sliced, (8 ounces)
- ★ 1 medium green bell pepper, halved, cored, and thinly sliced, (7 ounces)
- ★ 4 slices provolone cheese, (3 ounces)
- ★ 4 whole wheat flatbreads, for serving

DIRECTIONS

Place steak in the freezer for 1 to $1\frac{1}{2}$ hours to slightly freeze. When steak is par-frozen, very thinly slice against the grain using a sharp knife. Season with $\frac{1}{2}$ teaspoon salt and pepper and set aside.

Set a 10-inch cast iron skillet on a grill and heat over mediumhigh. Add two teaspoons of oil then add the onions and peppers. Season with remaining salt and pepper and cook, stirring occasionally, until the vegetables are soft and golden, 8 to 10 minutes, adjusting heat if necessary (if the pan becomes too dry, add a splash of water as necessary). Transfer vegetables to a platter and set aside. Add remaining oil to the pan and add the steak in a single layer. Cook, stirring once, until steak is browned, about 2 minutes. Return vegetables to the pan and stir until combined and heated through.

Top mixture with sliced cheese, remove pan from heat, cover and let sit until cheese is melted, 1 to 2 minutes. Meanwhile, grill the flatbreads. Divide cheesesteak mixture among flatbreads and tightly roll into wraps to serve.

Serving Size and Nutritional Information:

Serves 8 (Serving Size = 116g) **150** Calories Per Serving, **6g** Total Fat, **9g** Total Carbohydrates, **19g** Protein

Estimated nutrition information is provided as a courtesy. Data gathered via a registered nutritionist. We strive to make this information as accurate as possible; however, Novo Nordisk makes no warranties regarding its accuracy.



