



Philly-Style Cheesesteak Tostadas

WITH CHEDDAR-JACK SAUCE

Express Plus



Prep & Cook Time

20-30 MIN

Cook Within

4 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

You Will Need

Olive Oil, Salt, Pepper
Medium Non-Stick Pan,
Baking Sheet, Small Pot,
Mixing Bowl

Ingredients

- 10 oz. Steak Strips
- 4 Green Onions
- ½ tsp. Steak Seasoning
- 1 oz. Light Cream Cheese
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 4 Small Flour Tortillas
- 2 tsp. Garlic Pepper
- 2 oz. Sour Cream
- 6 oz. Mixed Diced Peppers
- 1 oz. Shredded Cheddar-Jack Cheese

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/21902

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Set **cream cheese** on counter to soften
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **green onions**



1. Prepare Ingredients and Make Crema

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- In a mixing bowl, combine **sour cream** and **garlic pepper**. Set aside.
- Pat **steak strips** dry. Coarsely chop, then separate pieces.



2. Bake the Tortillas

- *Tostadas are a delicious, but messy treat. For this recipe, they can easily be converted to tacos. Simply warm tortillas in oven for 1-2 minutes after completing remaining steps.*
- Poke **tortillas** with a fork all over, 10 times for each.
- Place tortillas on prepared baking sheet. Drizzle with 1 tsp. **olive oil** and massage oil into tortillas.
- Bake in hot oven until browned and crispy, 5-7 minutes.
- While tortillas bake, continue recipe.



3. Cook the Topping

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **steak strips, peppers, white portions of green onions**, and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until steak strips reach a minimum internal temperature of 145 degrees, 6-8 minutes.
- Add **demi-glace, steak seasoning**, and $\frac{1}{4}$ cup **water**. Stir occasionally until water has evaporated and vegetables are tender, 2-4 minutes.
- Remove from burner.



4. Make Cheese Sauce and Finish Dish

- Place a small pot over medium-high heat.
- Add 4 Tbsp. **water, cream cheese**, and a pinch of **salt** to hot pot. Stir to combine. Bring to a boil.
- Once boiling, remove from burner. Stir in **shredded cheese**, a pinch at a time, until combined and smooth.
- Plate dish as pictured on front of card, topping **tortillas** evenly with **crema, topping**, and sauce. Garnish with **green portions of green onions**. Bon appétit!