

## BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to 375 degrees
- Prepare a baking sheet with foil
- Thoroughly rinse produce and pat dry

## WHILE YOU COOK

- Heads up! When making the cheese sauce, save  $\frac{1}{4}$  of the cheddar cheese to top the pizza.
- Heads up!  $\frac{1}{2}$  the red pepper flakes will be used in the salad and the rest is used for garnish. If you're not into spicy foods, add flakes to your desired liking.

## FROM THE CHEF

Baking pizzas directly on your oven rack makes for crispier crusts.

### Did you know...

Cheese varieties are hotly debated among the cheesesteak cognoscenti. American, provolone, cheddar, and Cheese Whiz are all contenders for supremacy.



1



2



3



4



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6

**Caramelize Onions and Make Vinaigrette**  
While pizza cooks, heat 1 tsp. **olive oil** in pan used for cheese sauce over medium-high heat. Add **onions** and cook about 5 minutes, stirring constantly until onions start to slightly char. Add  $\frac{1}{4}$  cup **water** to pan and cook, while stirring, until evaporated, about 5 minutes. In a large mixing bowl, combine **sugar**, **white wine vinegar**, 2 tsp. **olive oil**, half the **red pepper flakes** (start with a small amount, taste, and add more if desired), and a pinch of **salt**. Whisk together thoroughly and set aside.

## Finish Pizza

Remove **pizzas** and baking sheet from oven, turn broiler on high, and transfer pizzas to baking sheet (careful, it will be hot) and into broiler 1 minute until **cheese** becomes bubbly. Remove from oven and top with **caramelized onions**.

## Assemble Pizza

Spread **cheese sauce** on top of **naan flatbreads**. Evenly divide **roast beef** between both, then top each with **reserved cheddar cheese**. Place **assembled pizzas** in oven directly on oven rack. Place baking sheet on the rack just below to catch any drippings, and bake 10-12 minutes. Wipe pan with cheese sauce clean.

## Plate the Dish

Toss **romaine**, **grape tomatoes**, and **vinaigrette** together and divide between two plates. Slice each **pizza**, garnish with remaining **red pepper flakes** (to taste), and place alongside **salad**.



#### IN YOUR BOX

- 1 Yellow Onion
- 2 Garlic Cloves
- 1 Romaine Heart
- 3 oz. Grape Tomatoes
- 6 oz. Roast Beef
- 5 oz. Canned Evaporated Whole Milk
- 4 oz. Shredded Cheddar Cheese
- 2 Naan Flatbreads
- 1 tsp. Sugar
- 2 Tbsp. White Wine Vinegar
- ½ tsp. Red Pepper Flakes

 Calories  
923

 Prep & Cook Time  
25-35 min.

 Cook Within  
6 days

 Difficulty  
Easy

 Spice Level  
Mild



HOME CHEF

## Philly Cheesesteak Pizza with Caramelized Onions

With Romaine Salad and Spicy White Wine Vinaigrette

#### IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Baking Sheet
- Medium Pan
- Mixing Bowl

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