

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 ¼ of the cheddar cheese to top the pizza.
- Heads up! ½ 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

Prepare the Ingredients

Peel and halve **yellow onion** (julienne). Slice into thin strips. Mince **garlic**. Cut end off **romaine**, halve lengthwise, then coarsely chop. Halve **grape tomatoes**. Coarsely chop **roast beef** into 1" pieces.



2

Make Cheese Sauce

Heat 1 tsp. **olive oil** in a medium pan over medium heat. Add **garlic** and cook 2 minutes. Add **evaporated milk** and simmer 5 minutes. Whisk in **cheddar cheese** (reserving ¼ for pizza topping) and simmer 2 minutes until sauce is thick enough to coat the back of a spoon and adhere to pizza. Season with a pinch of **salt and pepper**.



3

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.



4

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 ¼ 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.



5

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**.



6

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**.



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 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

IN YOUR KITCHEN

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

www.homechef.com/2938