



# FALL MARKET FAVORITES



## SHOPPING LIST:

**MARCONDA'S MEATS:**  
Beef Sirloin

**MONSIEUR MARCEL  
GOURMET MARKET:**  
Swiss or Provolone Cheese,  
Vegetable Oil, Hoagie Rolls

**DRAGUNARA  
SPICE BAZAAR:**  
Salt, Black Pepper, Garlic  
Powder, Sweet Paprika, Chili  
Powder, Onion Powder

**FARM BOY PRODUCE:**  
Onion, Green & Red Bell Pepper

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## PHILLY STEAK SANDWICH

- 1 pound boneless beef sirloin
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon sweet paprika
- 1/2 teaspoon chili powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 3 tablespoons vegetable oil
- 1 medium onion, thinly sliced
- 1 green bell pepper, cored, seeded, and thinly sliced
- 1 red bell pepper, cored, seeded, and thinly sliced
- 1/4 pound Swiss or provolone cheese, thinly sliced
- 4 soft hoagie rolls, split, warm



Put the steak in the freezer for 30 to 45 minutes to firm up a bit; this makes it easier to slice very thinly. Using a sharp knife, shave the beef into ultra-thin slices.

In a bowl, combine the steak slices with the salt, pepper, paprika, and chili, onion, and garlic powders. Toss to coat evenly. Cover and marinate in the refrigerator for at least 15 minutes or up to 2 hours.

Heat a cast-iron skillet or griddle over medium-high heat. When the pan is hot, add the oil, onion, and bell peppers. Cook, stirring, until softened, about 5 minutes. Push the vegetables off to one side of the pan.

Add the meat, chopping it up a bit with tongs, and cook and stir until no longer pink, about 2 minutes. Mix the vegetables back in and toss to combine with the meat. Divide the steak mixture into 4 long mounds in the pan or on the griddle, lay the cheese on top, and cook for 1 minute longer to melt the cheese. Pile the cheesy meat mixture into the warm rolls and serve immediately.