

Cheese Appetizers

Cooper® Philly Cheesesteak Nachos Your Heart Will Beat Faster for





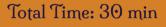




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Cook Time: 25 min



Ingredients

- 1 tablespoon olive oil
- 1 pound thinly sliced round steak (or 2 packages of frozen sandwich steak meat)*
- 1 teaspoon kosher salt
- 1/2 teaspoon fresh black pepper
- 2 tablespoons butter, divided
- 1/2 green bell pepper, seeds and ribs removed, diced
- 1/2 red bell pepper, seeds & ribs removed, diced
- 1/2 medium yellow onion, diced
- 1 tablespoon Worcestershire sauce
- 1 1/2 cups Mason Jar Cheese Sauce
- 1 large bag corn tortilla chips

Directions

- 1. Preheat oven to 350°F.
- 2. In a skillet, heat olive oil over medium heat. Add steak, salt, and pepper. Cook until steak is cooked through, then remove from heat and transfer to a plate.
- In the same skillet, melt 2 tablespoons butter over medium heat. Once butter has melted, add bell peppers, onions, and Worcestershire sauce. Cook until onions start to brown, or 5 to 7 minutes. Return the steak to the pan, stir and sauté for an additional 1 to 2 minutes. Remove from heat and set aside.
- Portion tortilla chips on parchment paper on a cookie sheet or oven-proof pan. Bake in oven for 5 minutes, making sure not to burn the chips.
- 5. Heat 1 1/2 cups of preprepared Mason Jar Cheese Sauce in a microwavable dish on high for 1 minute. Stir, then heat for another 30 seconds. Make sure the sauce does not scorch or burn.
- 6. Pour half of the Cooper[®] cheese sauce over the chips. Portion the steak, pepper, and onion mixture over the nachos. Drizzle the remaining hot Cooper[®] cheese sauce over the nachos and serve.
- * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.