

Print and cut out recipe label, then tape onto freezer bag with clear shipping tape.

Philly Cheesesteak

Date:

Additional Ingredients:

- 4-8 Slices of Provolone Cheese
- 4-8 Hoagie Rolls

freezermealprep.pro

Slow Cooker:

- Empty the thawed contents of the bag into a slow cooker.
- Cook on low for 6-8 hours or on high for 5-6 hours to an internal temperature of 165F until it is pull-apart tender.

Pressure Cooker:

- Empty the frozen contents of the bag into a pressure cooker,
- Turn the pressure to high and cook for 45 minutes, natural pressure release.

Additional Instructions:

- Shred meat and return to pot to soak in juices a few minutes prior to serving.
- Set the oven to broil. Slice open hoagie rolls and brush with olive oil (optional) and lightly toast the bread in the oven for 1-2 minutes.
- Place two slices of provolone cheese on the toasted bread and return to the oven until the cheese is bubbly.
- Place the meat mixture on bread to make a sandwich and serve.
- Serve with roasted potatoes, pasta salad, fries, or side salad.