

# chattavore

## PHILLY CHEESESTEAK BOWL

Prep Time: 20 minutes

Cook Time: 20 minutes

Yield: 4 servings

- 4 servings rice of your choice, prepared according to package directions
- 1 pound skirt steak
- 1/4 cup mayonnaise
- 2 tablespoons buttermilk
- 2 teaspoons Worcestershire sauce
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon cayenne pepper
- 1 teaspoon canola or vegetable oil
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 medium onion, thinly sliced
- 1 large red bell pepper, seeded and thinly sliced
- 4 ounces white or cremini mushrooms, cleaned and thinly sliced
- 1/4 cup grated Parmesan cheese
- 4 slices American cheese

1. Set rice to cook according to package directions. Cut the skirt steak into 3-4 pieces in the direction of the grain. Place on a sheet pan and place in the freezer for 15 minutes.
2. While the meat is in the freezer, prepare the sauce. Whisk together the mayonnaise, buttermilk, Worcestershire sauce, garlic powder, salt, and cayenne pepper. Refrigerate until ready to serve.
3. Remove the meat from the freezer. Slice into thin strips (1/4-1/8 inch thick) against the grain. Pile the strips on the cutting board and run the knife through several times until the meat is finely chopped (I probably sliced through it about 50 times in different directions).
4. Preheat the vegetable oil in a 12-inch skillet over medium-high heat. Add the meat, salt, and pepper. Cook, stirring occasionally, until the meat is browned and crispy (this will take several minutes). Use a slotted spoon to remove the meat to a separate bowl and set aside.
5. Reduce heat to medium. Drain all but one tablespoon of the oil from the pan. Add the peppers and cook until they begin to soften. Add the onions and cook until the peppers and onions are softened and browned. Add the mushrooms and cook until softened.
6. Add the meat back to the skillet. Sprinkle with the Parmesan then place the American cheese slices on top. Cover and cook for 2-3 minutes, until the cheese is melted. Remove the lid and stir in the melted cheese.
7. Divide the rice among four bowls and top with the Philly cheesesteak mixture. Drizzle with the sauce.