




 10 minutes

 4 serving

*4 Brioche Rolls  
3tbsp olive oil  
1tsp garlic powder  
2 green peppers  
80g cheddar cheese, grated  
1tsp Mustard sauce  
friedn onions to garnish.*

## *Cheesesteak Brioche Rolls*

1. Fry and season your steak for 4 mins on either side, until medium rare.
2. Add the peppers, garlic powder and a pinch of salt to the pan and cook for 3-4 mins.
3. Slice the steak thinly and fill each brioche roll generously with the steak slices, peppers and cheese.
4. Drizzle your desired sauce on top, we recommend mustard topped with fried onions.

#Brioche  
#Lunch