



THE MEAT HOUSE: 15 Minute Recipe

Your Neighborhood Butcher

CHICKEN CHEESE STEAK SUBS

Yield: 4-6 Servings

- 2 whole boneless Meat House marinade chicken breasts
- Hoagie or sub rolls
- 1 large sweet onion
- 2 medium peppers (one red one green)
- 3 tablespoons olive oil (nothing fancy)
- 6-8 American cheese slices
- 2 large skillets or pots to cook with

Instructions

Prep the peppers and onions by de-seeding and slicing them into thin ribbon-like strips. Set two skillets on the stove top and pre-heat both to medium-high heat. Put the olive oil in the pot where you will cook the onions and peppers. Add the onions and peppers to the oiled pan and watch out for the sizzle. While the peppers begin to brown, prep the chicken by cutting the breasts in half and then slicing diagonally along the breast trying to keep a fairly uniform strip size. You may further dice the chicken or leave them in strips. It is easier to cook and stir the cubes. Since the chicken is already marinated, there is no need to add oil to the pan if you are using a non-stick surface. If using cast iron, lightly oil the bottom and get the chicken in there. You will want to stir the chicken and peppers often to make sure they cook evenly and it'll be easy to see when the peppers are done as they'll soften and caramelize while reducing in size. When they are cooked, just reduce the heat or shut the heat off and cover the pan to keep them warm. When the chicken is cooked, use your spatula to push the pieces to one side of the pan so they are all touching, then top the chicken with the cheese. Turn the heat to low and let the cheese melt into the chicken. Open the sub rolls, add the cheesy chicken and top with the onions and peppers. Game On!



Options

- Add de-seeded jalapenos for a spicy twist.
- Stir fresh garlic into the chicken or peppers.
- Ground fennel seeds in the chicken can give the sub a sausage flavor.
- Experiment with different cheese toppings.

For store locations, recipe ideas or to shop online visit:

www.TheMeatHouse.com