



Philly Cheese Steak Nachos

Serves 4

Ingredients

- 1 Bag Corn Tortilla Chips
- 1 Pound Top Sirloin Steak
- 1/4 Each Red, Yellow & Orange Bell Pepper
- 1/2 White Onion
- 1 8 Ounce Block Pepper Jack Cheese

Directions

1. Place grill pan on burners and turn to medium-high heat and turn broiler to high.
2. Shred pepper jack cheese.
3. Slice pepper & onions in thin strips, then cut in half.
4. Place steak on a hard surface like a plastic cutting board and cover with plastic wrap.
5. Pound Steak until 1/4 inch thick.
6. Place steak and veggies on the griddle and cook steak 3 minutes on each side or until desired doneness.
7. Remove steak from griddle and continue to cook veggies until nicely caramelized another 5 minutes.
8. Let steak sit and breathe while veggies continue cooking then thinly slice and cut into bite-size pieces.
9. Add a handful of chips to each plate and top with veggies and steak pieces.
10. Top with Pepperjack cheese and place under broiler for two minutes until cheese is completely melted and begins to bubble.
11. Enjoy!