

Philly Cheesesteaks, Corn Cobs & Potato Wedges

Ingredients



- 4 ciabatta rolls
- 4 large or 8 small slices wafer thin beef / chicken / turkey or ham
 - 2 onions, thinly sliced
 - 2 peppers, sliced
- 2 cloves of garlic, crushed
 - 1 tbsp oil
 - 1 tsp salt
 - 1 tsp pepper
- 100g grated cheese
- 125g mozzarella, thinly sliced
 - 4 corn cobbettes
 - 500g potatoes

Method

1. Preheat the air fryer to 180°C or the oven to 200°C.
2. Cut potatoes into wedges of a similar size.
3. Place potato wedges in a large bowl.
4. Add oil, paprika, salt, and pepper; mix until well combined.
5. Place the potato wedges in the basket of the air fryer and cook for 10 minutes then turn and cook for an additional 5 minutes.
6. Or cook in the oven at 200°C for 30 minutes turning halfway through.
7. Meanwhile, heat a large frying pan on medium heat and add the oil.
8. Once the oil is warm, add the onions and sauté.
9. After 4 minutes, add in the peppers and continue to cook until they start to caramelize.
10. Add in the garlic and salt and pepper, cook for another minute.
11. Push the mix to one side of the pan and add in the meat, keep turning the meat over until warmed through.
12. Mix the meat with the onions and peppers.
13. Separate into 4 portions and top with the cheese.
14. Cut the rolls, removing a little of the insides (save for breadcrumbs).
15. When the cheese has melted, put the top half of the roll on it.
16. Carefully remove from the pan with a fish slice and put the rolls together.
17. Cook the corn cobs as per the packet instructions.