



Recipe Details

Recipe Name - Philly Cheesesteak

Recipe Steps -

Ingredients

- 2 (12 oz) frozen fresh Jackfruit, sliced into strips (if you can't find the frozen fresh, you can buy no sodium Jackfruit in a can, rinse well)
- 1 Tbsp instant mushroom base
- 2 Tbsp of no-beef bouillon or 2 cubs
- 2 tsp garlic powder
- 2 tsp onion powder
- 1 1/2 cup water, warmed
- 1 onion, diced
- 1 1/2 to 2 tsp steak seasoning
- Mozzarella cheese - Find under recipes "mozzarella cheese"

Instructions

1. Slice Jackfruit into bite-size strips and place in a bowl.
2. Heat water in the microwave for 90 seconds.
3. Add bouillon cubs, mushroom base, garlic, and onion powder to warm water and incorporate well.
4. Pour the water mixture into the bowl with the Jackfruit strips and Marinade for 1 + hours.
5. Water saute onion until soft. Pour the entire contents of the Jackfruit mixture into sauteed onions. Saute slowly, allowing Jackfruit to become tender like "steak" meat.
6. Place "steak" meat on a roll, wrap, bed of lettuce, or in a bowl; place your homemade WFPB mozzarella cheese on top.
7. Enjoy!

