

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!



