

# MISS VICKIE'S® Steakhouse Melt

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## INGREDIENTS



White bread, 7" long	1 each - On foil
Caramelized onions	Approx. 1/3 cup - Upper and lower
Blue cheese, crumbled	1 oz. wt. – Upper
Mushrooms, sliced	1 oz. wt. – Lower
Philly steak, chopped	Approx. 4.7 oz. wt. - Microwave to take off chill-Lower
Provolone cheese, sliced	2 each (1 oz. wt.) - Lower
Bacon strips	2 each - Lower, then heat
MISS VICKIE'S® SEA SALT ORIGINAL	0.75 oz. wt. (2/3 of FSV bag) - After heating

## INSTRUCTIONS



- Preheat impingement oven to 400°F.
- Cut bread in half.

- Spread caramelized onions on both top and bottom. Crumble blue cheese on top half. Layer mushrooms on bottom half.
- Microwave Philly steak for just long enough to take the chill off. Layer the provolone on top of Philly meat. Add the bacon on top. Pass the sandwich through the oven for 1 min 45 seconds (total of 2 mins from start to end).
- Remove sandwich from oven and add MISS VICKIE'S® chips. Carefully fold the top half of the sandwich over the bottom half, and wrap in parchment.

***Serve and enjoy!***

