



Level-Up for Game Day

Philadelphia Cheesesteak Hand Pies

Mini 2-bite meat pies are sure to please

4-to-6-ounce beef tenderloin

1/4 cup chive or onion flavored soft cream cheese

2 to 3 Tablespoons avocado or olive oil, divided

1 small shallot, peeled, thinly sliced

1/2 bell pepper, seeded, thinly sliced

Salt; ground black pepper to taste

1/4 teaspoon garlic powder

1/2 Tablespoon Worcestershire sauce

1/2 teaspoon soy sauce

15 petite phyllo shells ((one 1.9 oz. box of baked shells)

3 to 4 Tablespoons shredded mozzarella cheese

- Line a small baking pan with foil. Preheat oven to 375 degrees F.
- Cut the beef into very thin slices. (place in freezer to chill for easier slicing)
- Spoon cream cheese in medium sized bowl; set aside.

- Add 1-1/2 Tablespoons oil to sauté pan to heat slightly. Add shallots and bell peppers; cook on medium heat until golden brown. Remove from skillet; set aside to stay warm.
- Add 1-1/2 Tablespoon oil to pan; layer in some of the steak; sprinkle with salt, pepper, and garlic powder; cook until light brown, turning once; transfer to warm dish; cook remaining beef until tender; remove to warm dish.
- Add the cooked shallots, green pepper, and half of the beef, tearing it into small chunks.
- Set aside remaining beef for another use.
- Add Worcestershire sauce and soy sauce; cook to flavor meat. Set aside to cool slightly.
- Stir slightly cooled beef into the cream cheese; stir to coat. If mixture seems very thick, add an additional Tablespoon of cream cheese. (Some cream cheese products are thicker than others.)
- Place phyllo shells on foil lined baking sheet; fill each shell with cheesesteak mixture; sprinkle the top of each with mozzarella cheese.
- Bake in preheated 375-degree F. oven for about 12 to 14 minutes or cheese melts. Serve warm. Yield 15 petite cheesesteak hand pies

Recipe Inspired by: Andy Lunique; *The Ultimate Gamers Cookbook*.

About the Recipe: These will be so welcomed by your hungry game players. They are a teasing taste of the popular Philadelphia cheesesteaks that people just love. Tender beef is twirled with green peppers and caramelized onions, smothered with onion flavored cream cheese filling, and topped with a touch of melting mozzarella. A must for any game party!