

Philly Cheesesteak

Ingredients:

¼ red bell pepper, cut into strips
½ green bell pepper, cut into strips
½ red onion, sliced
5 oz of beef tenderloin, cut in small chunks
2 slices of soft cheese
Olive oil, salt, black pepper
2 sub buns
1 tbsp of **Fiery Fool** – consume with caution :)

Instructions:

In a very hot pan, with some oil, start frying the peppers, onions and beef. Season with salt and black pepper. That process should take about 5-6 minutes. Now transfer the mixture into the buns and top with the cheese. Roast it under the grill until the cheese has melted. And now it's time to challenge yourself and top that with **Fiery Fool**. Enjoy!

