



# PHILLY STEAK POUTINE

Category: Entrée | Yield: 1 serving

Ingredients:

CWD #	Item Description	QTY	Notes
SF4851	Potatoes Roasted Redskin Garlic Rosemary	12 oz	
54390	Beef Fz Steak 6oz Seas Double Red	6 oz	
57566	Vegetable Blend Diced Pepper & Onion	3 oz	
	Alf-Queso Sauce	4 oz	See below
180770	Green Onion Fresh	0.25 oz	Cut on Bias

## PREPARATION:

1. Spray a 14" or 16" pizza screen with food release.
2. Spread out potatoes evenly on one layer. Distribute the onion & bell pepper mix around the potatoes and bake 8 mins at 425 degrees F.
3. Top with the sliced steak and cook for an additional 2 minutes to heat the steak.
4. Remove from the oven and transfer to a serving platter. Drizzle with hot alf-queso sauce and garnish with green onions.

## ALF-QUESO SAUCE

Yield: 1 gallon

Ingredients:

CWD #	Item Description	QTY	Notes
	Alfredo Sauce	64 oz	
42773	Queso Blanco 2.0 Cheese Sauce	64 oz	

## PREPARATION:

1. Combine both sauces using a whisk. Use as a base for a flatbread or an extra creamy cheese sauce for nachos, mac & cheese, or sauce on chicken.





# PHILLY STEAK POUTINE

Category: Entrée | Yield: 1 serving

Ingredients:

CWD #	Item Description	QTY	Notes
4014	Roasted Red Potatoes	12 oz	
527131	Ranch Steak Double Red Provisions	6 oz	
736481	Flame Roasted Onion & Pepper Mix	3 oz	
	Alf-queso Sauce	4 oz	See below
819485	Green Onion	0.25 oz	Cut on Bias

## PREPARATION:

1. Spray a 14" or 16" pizza screen with food release.
2. Spread out potatoes evenly on one layer. Distribute the onion & bell pepper mix around the potatoes and bake 8 mins at 425 degrees F.
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## ALF-QUESO SAUCE

Yield: 1 gallon

Ingredients:

CWD #	Item Description	QTY	Notes
610162	Alfredo Sauce, pouch pack	64 oz	
298276	Queso Bravo White with peppers, pouch pack	64 oz	

## PREPARATION:

1. Combine both sauces using a whisk. Use as a base for a flatbread or an extra creamy cheese sauce for nachos, mac & cheese, or sauce on chicken.

