



# PHILLY CHEESESTEAK HOTDOGS

*by Tim Bone*

SERVES: 6

## INGREDIENTS

- 1 PACKET OF CLEAVERS ORGANIC HOTDOGS
- 6 BRIOCHE HOT DOG BUNS
- 2 RED ONIONS, FINELY SLICED
- 1 CUP OF ROASTED CAPSICUM STRIPS
- 1 CUP AMERICAN CHEDDAR
- 1 CUP MOZZARELLA, GRATED
- OLIVE OIL

## METHOD

1. COOK THE HOTDOGS IN A FRYPAN OR ON THE BBQ AS PER PACKET INSTRUCTIONS
2. IN A FRYING PAN, OVER MEDIUM TO HIGH HEAT, ADD A GOOD DRIZZLE OF OLIVE OIL AND FRY THE ONION AND CAPSICUM FOR A FEW MINUTES UNTIL CARAMELISED
3. ADD BOTH CHEESES TO THE PAN AND COOK, STIRRING UNTIL MELTED AND GOOEY!
4. TOAST THE HOTDOG BUNS, ADD A GOOD AMOUNT OF THE CHEESY ONION AND CAPSICUM MIX, TOP WITH A HOTDOG AND SERVE WITH YOUR FAVOURITE CONDIMENTS!

