

This vegetarian take on a Philly cheesesteak classic is more than just a meal; it's a symphony of textures and tastes, leaving you warm, happy, and craving another bowl.



Ingredients:

- · 8oz. Smokey Poblano Cheese Soup
- 3oz. Beyond Meat Steak
- · 2oz. Diced Peppers
- · 2oz. Diced Onions
- · 2 pcs. Crostini
- · 2oz. Tillamook Cheddar Cheese

Instructions:

- 1. In a medium skillet sauté the onions & peppers together with the beyond meat steak.
- 2. Heat Soup according to directions.
- 3. Add pepper/steak mixture to soup and mix.
- 4. Serve in a bowl garnish with cheddar cheese and crostini.

Product	Description	Code #	Pack Size
mokey Poblano & heese Soup	Infuse your menu with rich, smoky Southwest flavors. This creamy soup features roasted poblano peppers, sweet corn, and red bell peppers simmered in a velvety cheese sauce with a touch of chipotle heat.	0662459	2/8 lb.













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April 2025

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