

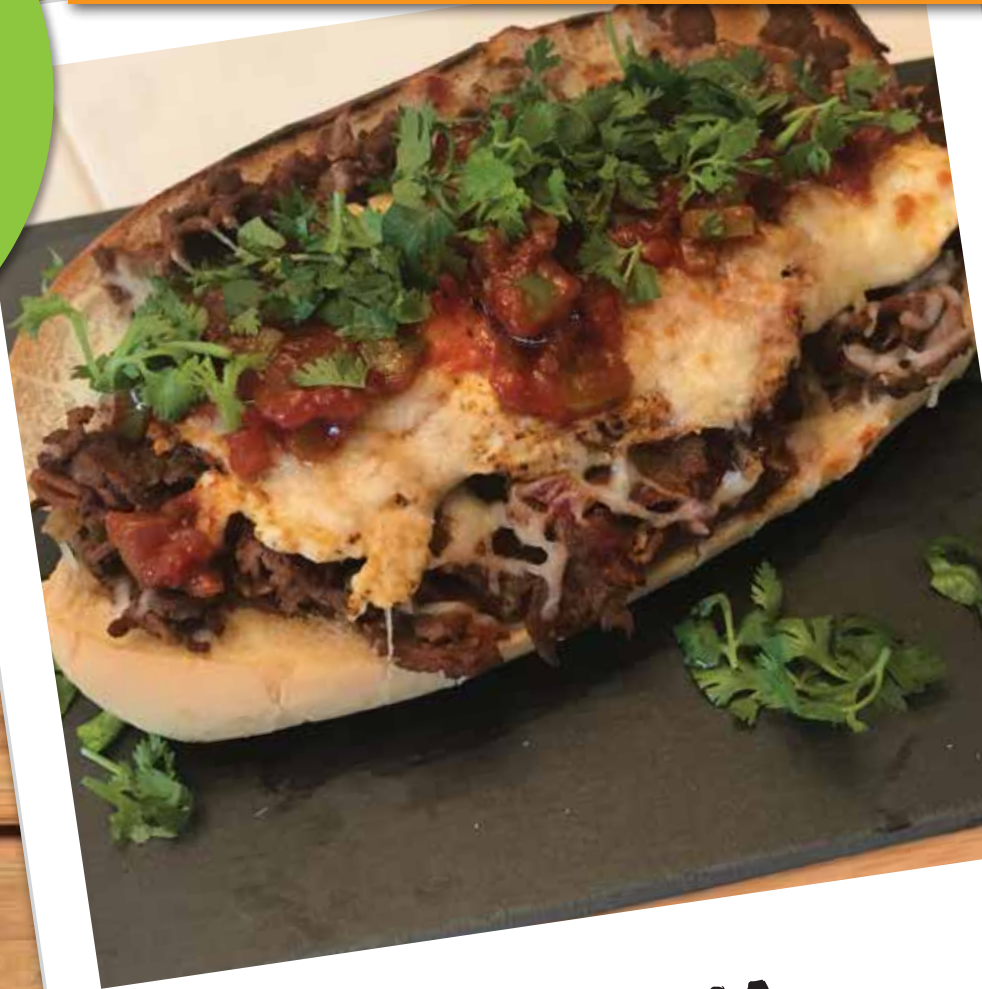


# OCTOBER 2017

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## SHAKSHUKA CHEESESTEAK

Suggested Sell Price: \$9.99

Food Cost: \$2.59

Food Cost %: 26%

**Profit: \$7.40**

### INGREDIENTS

- #4411 2ea Central Ave Ribeye Steak meat
- #81286 1ea Amoroso 8oz Hoagie Roll
- #1412 1/3C Grande Mozzarella Cheese, shredded
- #32120 1ea Egg
- Shakshuka Sauce**
- #22241 2ea Onion, chopped
- #22269 2ea Green pepper, chopped
- #18582 4C Fire roasted tomatoes, diced, canned
- #85205 2tsp Central Avenue ground cumin
- #97816 2tsp McCormick smoked paprika
- #84851 2tsp Central Avenue chili powder
- #85191 1/2tsp Central Avenue garlic powder
- #85183 Pinch Central Avenue cayenne pepper
- #68210 1/3C Corto Extra Virgin Olive Oil
- Salt and pepper to taste

### PROCEDURE

Sweat the onions, garlic and peppers in olive oil. Add all other ingredients and simmer over medium heat high heat for 15 minutes. Spices should be aromatic and sauce should start to tighten. Season with salt and pepper and puree in a food processor (if desired). Reserve.

**Shakshuka Sauce** At time of order, sauté the ribeye beef steak. At the same time, fry 1 large egg and microwave the portion of Shakshuka sauce (if not held hot). Assemble sandwich by placing the cooked ribeye in the hoagie roll then spreading the Shakshuka sauce over the beef. Place fried egg on top of the sauced meat and spread the shredded mozzarella over the egg and meat. Meat in broiler until cheese is melted. Finish with fresh chopped parsley and cilantro, Serve immediately.