



Jackfruit Philly Cheesesteaks

INGREDIENTS

Daiya vegan provolone cheese slices
1 loaf Italian bread or 2 large sub rolls, sliced

1 teaspoon coconut oil
1 medium yellow onion, thinly sliced
1 red bell pepper, thinly sliced

1 teaspoon coconut oil
2 - 20 oz. cans jackfruit, drained and shredded
1/2 cup water
1 large clove of garlic, minced
1 teaspoon liquid smoke
1 teaspoon maple syrup
1 tablespoon white cooking wine
1/2 teaspoon smoked paprika
1/2 teaspoon onion powder
1/2 teaspoon soy sauce
salt + pepper to taste

DIRECTIONS

Place the Daiya slices and sub rolls to the side, you'll need them after the filling is prepared.

Heat coconut oil in a medium-sized pan over medium heat. Sauté the thinly sliced onions and peppers until softened, about 8-10 minutes. Remove from heat and set aside. Begin heating the next bit of oil in a large skillet over medium heat. As it heats up, pour in the shredded jackfruit, water, minced garlic, liquid smoke, and maple syrup. Sauté until the liquid reduces to about half, then add the white cooking wine, smoked paprika, onion powder, soy sauce, salt and pepper. Stir to combine, and continue to cook over medium heat until the liquid has completely reduced and the jackfruit is beginning to brown.

Throw the onions and peppers into the pan with the jackfruit and toss to combine. Line the mixture into a straight line across the middle of the pan. Place Daiya provolone slices onto the mixture (we used 2 per sandwich), then cover the pan with a lid for about 30 seconds to a minute, or until the cheese has become melty on top of the jackfruit mixture. Use a spatula to scoop the mixture onto your sub rolls and enjoy!

NOTES

Leftover filling will last in the fridge, covered, for a few days.

Traditional cheesesteaks are served on soft bread, but all we could really find was a french baguette. While soft sub rolls are my recommendation, use what you can find.

