



# Whole30 Sheet Pan Cheesesteak

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I may be from New Jersey, but living just 20 minutes outside of Philadelphia, I've definitely had my fair share of Philly Cheesesteaks. Some of them have been delicious, others have been subpar, but none of them have been Whole30 Friendly...until now!

This Whole30 Sheet Pan Cheesesteak was the perfect way to cure my cravings while still keeping it clean! It's Gluten, Dairy, Soy, & Refined Sugar Free, takes 1/2 an hour from start to finish, and only requires 1 Pan so you don't have to stress about doing the dishes! If you're following a Paleo diet, this would also be great as a hearty Paleo Pizza topping!

## INGREDIENTS:

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### *For the Sheet Pan Cheesesteak*

- 1-1.5lb Flank Steak
- 3 Green Bell Peppers, sliced into 1/2" strips
- 2 Yellow Onions, sliced into 1/2" strips
- 1/2 Cup Coconut Aminos
- 3 Tbsp Olive Oil
- 2 tsp Garlic Powder Salt & Pepper to taste

### *For the Cashew Cheez Whiz*

- 1 Cup Cashews, soaked & drained
- 1/2 Cup No Sugar Added Almond Milk
- 2 Tbsp Nutritional Yeast
- 2 Tbsp Olive Oil
- 2 Tbsp Lemon Juice
- 1 tsp Garlic Powder
- Salt & Pepper to taste

## INSTRUCTIONS:

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1. In a food processor, combine all ingredients for the Cashew Cheez Whiz, and process on high until smooth. Set aside.

2. Preheat your oven to 400F and line a baking pan with parchment paper. Place whole Flank Steak in the middle of your pan, filling in the top and sides with your vegetable strips.
3. In a small bowl, whisk together your Coconut Aminos, Olive Oil, & Spices until combined. Evenly drizzle the mixture over your Flank Steak and vegetables. Using your hands, toss the vegetables together to spread the sauce evenly amongst them.
4. Transfer to the oven and bake for 15-18 minutes depending on how you like your steak. Move to the broiler on low for an additional 5 minutes.
5. Remove from oven, and let steak rest for 5 -10 minutes. Slice and serve with Cashew Cheez Whiz! Enjoy!

***MAKES 4 SERVINGS!***

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