



— POLLY POLO • FIBERSTITCHES • LOVE BAG —

Thanks for ordering your “Passyunk LOVEbundle” – Our Ingredients, Your Kitchen.

**Here’s how to prep your Nachos:**

1. Your Nachos will be built in layers in the following order: chips, Wiz cheese sauce, lettuce, tomatoes, olives, steak and more Wiz cheese sauce. With that in mind we build ours specific to a single portion served at the restaurant, but feel free to make these as big as you like or get creative with your layering. First read through our method of prep, and once comfortable you can freestyle.
2. First prep the bed of nachos to get it ready for layering rest of the ingredients. We usually do these in baskets, but depending on the size of the Nachos you’d like to make, select a container you’re most comfortable with.
3. Find your half head of lettuce. Place the lettuce flat side against the cutting board and with a sharp knife, starting at one edge of the lettuce, moving through the middle and to the other edge, thinly slice strips of lettuce. The thinner the better. Remember to practice proper cutting technique and keep your fingers in your non-knife hand curved under your hand.
4. Thinly slice the whole tomatoes provided into whole slices. The thinner the better.
5. Set the lettuce, tomatoes and pot of olives to the side, and start to prepare your Wiz and Steak.
6. Pour the Wiz cheese sauce into a small sauce pan and warm it through over low heat, stirring regularly. When ready to serve the wiz will be smooth and easy to pour. Final cook temp is at least 73 degree C if you have a thermometer. Alternatively, you can reheat your wiz in the microwave. Transfer the wiz into a microwave safe container, cover with cling film and heat on high for 1 minute. Stir well and heat for an additional 30 secs. Stir again and heat for additional 15 second increments to bring your wiz up to serving temperature as required. Again, wiz that is ready to serve should be smooth and easy to pour.
7. Next find the vacuum pack bag containing your ribeye steak. You will notice that each portion has been separated by into stacks. The steak has been sliced into 3mm sheets. At the restaurant, we throw these directly on to our flat top griddle and chop them using metal spatulas as we cook it. We recognize that you likely don’t have similar infrastructure in your home kitchens, so we’d recommend using a knife to cut up the steak into smaller pieces before griddling. Leave stacked in the portions, cut into half inch strips, turn and cut perpendicular to your first cut in similar fashion. The result will be stacks of cubed steak. When you cook the steak, it will separate into thin pieces as you stir it and break it up.
8. Regardless of which method you prefer, return the frying pan to medium heat and coat lightly with vegetable oil.
9. Add steak to frying pan and cook evenly to medium, using a spatula or wooden spoon to move the steak around the pan and further break up the pieces.
10. Find the special recipe ‘rub’ and coat the steak liberally. Stir while cooking to ensure it’s coated evenly. Once done, the steak and Wiz will be ready to add to your nachos
11. On the bed of nachos you have prepared, use half of your Wiz cheese to make the first cheese layer.
12. Next create a layer of lettuce, tomatoes and olives. Evenly on top of each other.
13. Finally add the earlier prepared steak on top and cover it with the remaining Wiz. Feel free to sprinkle more left over rub over the nachos to give it an extra kick. If you like your nachos spicy, you can add some chilies on top to your liking.
14. Pig out time! **Take a photo of yourself devouring your nachos and post it on social media tagging us @passyunkavenue #lovebundles #broterlylove (Twitter, Instagram and Facebook).**

\*note: if you’re not eating your nachos today, refrigerate all items and use within three days. If waiting longer than 3 days freeze until ready.