

Cooking with Cassie & Kids - Australia

Chicken Philly Cheesesteak Pitas

Chicken breasts

2 tsp Worcestershire sauce

Dash of onion powder

Dash of garlic powder

Dash of ground pepper

Olive oil

Diced onions

Diced bell pepper

½ tsp minced garlic

Slices of provolone cheese

Pita bread

- Preheat 2 skillets with olive oil
- Dice chicken, onions, and peppers
- Add Worcestershire sauce, onion powder, garlic powder, and pepper to the chicken. Cook in the preheated skillet for about 5 minutes.
- Add onions, peppers, and garlic to the second preheated skillet for two to three minutes.
- Mix chicken and vegetables together. Place sliced provolone on top of the chicken and allow to melt,
- Add the chicken to the pita pockets with any other toppings of your choice (e.g. lettuce).