



PREP | STORE | CARE



Philly Cheesesteaks

PREP: The steak in the Philly Cheesesteak sandwiches is fully cooked – simply heat and eat! Ensure your cheesesteak sandwich is completely thawed. Preheat your oven to 325°F. Place the foil-wrapped sandwich in the oven for 20 to 30 minutes.

Cheesesteak with Wiz

PREP: To heat the Wiz, transfer wiz to a small microwave-safe bowl. Break the wiz into smaller pieces and heat in the microwave for 20 to 30 seconds. If not fully melted, stir and heat for another 10 to 15 seconds. Give the Wiz a final stir and pour it over the steak.

Grilled Onions and Hot Peppers

PREP: Onions can be heated first, or placed on the sandwich at room temperature. To heat onions, wrap them in foil and place them in the oven next to the cheesesteak for approximately 10 minutes, or microwave in a microwave-safe dish for 30 seconds. Place the onions on the cheesesteak sandwich when ready. Hot Peppers can be placed on the sandwich at room temperature.

Special Italian Hoagies

PREP: Hoagies should be enjoyed on the day of arrival. Keep hoagies refrigerated until ready to eat. Remove the hoagie from the wrapper and pull out the paper that separates the meat from the bread. Flip the meat onto the roll and enjoy!

Philly Soft Pretzel

PREP: Soft Pretzels are included with the 2-Sandwich packages and should be enjoyed the day of arrival or frozen for a later date.

STEP 1: Moisten the top of the pretzel with water using a brush or gentle spray.

STEP 2: Immediately sprinkle the desired amount of the included salt on each pretzel.

STEP 3: Enjoy as is!

For a Hot Pretzel

PREP: Preheat your oven to 325°F and place the salted pretzel into the oven for 5 to 8 minutes. We recommend placing the salted pretzels on a baking sheet to catch any loose salt. Mustard is included with your order.

QUESTIONS?



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ABOUT OUR PARTNER - CAMPO'S

Campo's Deli is the best place for authentic Cheesesteaks & Hoagies. You haven't had a Philly cheesesteak until you've tried Campo's. The flagship sandwich of the City of Brotherly Love is at its best here—beautifully marbled sliced high-grade rib-eye steak, sautéed onions, hot peppers, and provolone or “wiz” loaded onto a fresh roll that's simultaneously crisp and chewy.