



Steak and Cheese Sandwiches with Sauteed Mushrooms

Serves 4

Ingredients:

3/4 lb. top round steak
1/4 teaspoon salt
1/8 teaspoon black pepper
1 teaspoon olive oil
2 cups sliced onions
2 cups bell pepperstrips
2 teaspoons garlic
1 cup mushrooms
2 teaspoons Worcestershire sauce
4 slices provolone cheese
4 hoagie rolls

Directions:

1. Season beef with salt and black pepper; set aside.
2. Set a large nonstick skillet over medium-high heat. Add oil; heat. Add onions and bell pepper strips to pan, sauté for 3 minutes. Add garlic to pan, sauté for 1 minute. Add mushrooms to pan, sauté for 4 minutes. Add beef to pan, sauté and stir for about 3 minutes until browned. Add Worcestershire sauce to pan, cook for 1 minute.
3. Place 1 cheese slice on bottom half of each roll. Top cheese with 1/4 of beef mixture. Top beef mixture with remaining cheese slices. Top with roll tops.

RecipeIntro: Enjoy a true deli-style sandwich at home!

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FeatureIntro: This hot and tasty sandwich is perfect for lunch or dinner.