



PHILLY CHEESESTEAK SANDWICH

by Chef David Cocker

USING: REUVEN FULLY COOKED BEEF STRIPS

Prep & Cook Time: 20 minutes

Servings: 1-2

INGREDIENTS

- 1 tbsp (15 ml) vegetable oil
- 7 oz (200 g) Reuven Fully Cooked Beef Strips (Product code B03677 or B03814)
- 0.8 oz (22 g) white onion, sliced
- 0.9 oz (25 g) red bell pepper
- 1 tsp (5 ml) worcestershire sauce
- 3 pcs (3 oz) provolone cheese slices
- 1 hoagie roll, 3/4 sliced
- 1 tbsp (15 ml) garlic butter

PREPARATION

Slice hoagie bun 3/4 of the way through. Spread garlic butter onto the cut sides of the hoagie roll. Toast the bun on a large skillet, flat cooktop, or griddle on medium heat until golden brown then set aside.

In the same skillet on medium high heat add oil and beef. Sear on all sides for 2-3 minutes. Add onions, peppers and worcestershire sauce continue to cook for 1 to 2 minutes. Top with provolone cheese, remove from heat and place on a plate.

Let sit for 1 minute or until cheese is melted.

Transfer to toasted hoagie bun.



For more information regarding the full line of Reuven products, visit our website at www.reuven.com or call 416.929.4196.