



Cheater Philly Cheesesteaks

Ingredients:

1 lb. thinly sliced roast beef
8 slices provolone cheese
4 large green bell peppers
2 medium yellow onions
4 tbsp. butter
4 tbsp. olive oil
1 tsp. garlic powder
1 tsp. kosher salt
Cracked black pepper to taste
8 sandwich rolls

Directions:

In a large, deep skillet, melt the butter and olive oil together over medium-low heat. While it melts, thinly slice the onions.

Add the onions, salt, garlic powder, and pepper to the skillet and sauté for about 20 minutes, until the onions are soft and golden. While they are cooking, slice the peppers to the same thickness as the onions. Add them to the onions in the pan and continue to sauté for another 10 minutes.

While the vegetables are cooking, slice the roast beef into thin strips. Add them to the pan and toss with the vegetables until it's heated through (about 5 minutes).

Build your sandwich by lining open roll with the provolone cheese and filling it with meat and vegetables. (Alternatively, you could fill your sandwiches with the meat and vegetables and layer the cheese on top and broil it quickly to melt the cheese.)