

Philly Cheese Steak



Ingredients:

- 6 hoagie rolls (hard or firm type)
- 1 lb. deli roast beef, sliced thin
- 1/2 lb. [Hiland Dairy Monterey Jack Cheese](#), sliced
- 1 large onion, sliced thin
- 1 large green pepper, cut into strips
- 1 large red pepper, cut into strips
- 4 teaspoons olive oil
- Salt and pepper, to taste

Directions:

Sauté green peppers in 2 teaspoons of olive oil until tender and slightly browned. Remove from pan. Sauté onion in remaining 2 teaspoons of olive oil until tender and slightly browned. Add green and red peppers and roast beef to pan. Cook until beef is heated thoroughly and no longer “pink” while chopping it into smaller pieces with a firm spatula. Mix well. Season with salt and pepper to taste. Preheat oven to 350°F. Cut each bun on one side, lengthwise and both sides width-wise to make open-face type opening. Lay Hiland cheese across each bun to cover both sides. Stuff each bun with meat mixture in between the cheese slices. Close rolls shut and wrap in tin foil. Please in

preheated oven on cookie sheet for 5 minutes or until heated through and cheese melts.
Reduce heat to low until ready to eat.