

THURSDAY: Hot Beef Subs

The original recipe for this dish called it a cheesesteak. It is not. I lived in Philly for 5 years and I know my way around a cheesesteak. They are great but this is not that. This is a hot beef sub. Enjoy.

Serves: 4 Prep: 15 Cooking: 5

Ingredients

½ lb leftover beef, sliced or shredded
4 sub rolls
16 slices of thinly sliced white American, cheddar or provolone cheese
1 ½ cups any combo of the following sautéed bell peppers, sweet pickled peppers, sautéed onions
Ketchup
Mustard

Cooking Instructions

Prep Opportunity

Slice the onions and peppers. You can even cook them ahead and warm at dinnertime.

- 1 Preheat your broiler.
- 2 Heat olive oil in a nonstick skillet over medium heat.
- 3 Add onions and peppers, saute until lightly browned. and transfer to a plate.
- 4 Add beef to the skillet and warm through - about 2-3 minutes.
- 5 Split and toast the rolls under the broiler for 30-60 seconds – watch them!
- 6 Layer 2 slices of cheese on each roll.
- 7 Add a layer of beef and then another layer of cheese.
- 8 Return to the broiler for 45-60 seconds – watch them again!
- 9 Top with sliced veggie combo and ketchup, mustard, both or neither.
- 10 Serve immediately.