**Philly Steak Sandwich**

RECIPE

**INGREDIENTS**

* 5 pounds thinly sliced fully cooked pot roast
* 2 thinly sliced red onions
* 2 thinly sliced green peppers
* ½ pound thinly sliced mushrooms
* 10 slices of American cheese
* 10 Slices of American Swiss cheese
* 20 hoagie buns
* Optional Ingredients:

mushrooms



1. Thinly slice roast and slowly heat on stove top or in oven and bring to 140 degrees
2. Sautee onions and peppers until onions caramelize.
3. While veggies are cooking, slice open hoagie rolls and lay on sheet with cut side up. Brush buns with butter
4. Toast Hoagie rolls in oven or grill top if you have one.
5. Add 3-4 ounces of beef to toasted hoagie. Add sautéed vegetables and mushrooms, and one each of the cheeses (slice Swiss and American in half then add American then top with Swiss)
6. Put sandwiches back in the oven and melt cheese

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| **Prep Time:** 30 minutes | **Cook Time:** 120 minutes | **Total Time:** 150 minutes | **Yield:** 24 servings |