

# Steak and Cheese Sandwiches



PREPARATION TIME  
20 minutes



COOKING TIME  
10 minutes



PERFECT PARTNER  
shoestring fries



The price difference between top round and less expensive round steak is significant.

Purchase round steak and slice it thinly across the grain to tenderize. No one will notice the difference!

## SHOPPING LIST

- beef top round
- bell peppers
- provolone cheese
- sandwich rolls

## ON HAND

- oil
- salt
- onions

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## INGREDIENTS

- 3 tablespoons vegetable oil
- 2 onions, sliced into rings
- 2 bell peppers, sliced into rings
- 1 teaspoon salt
- 1 pound beef top round, sliced into strips
- 4 sandwich rolls, split lengthwise
- 1/2 cup shredded provolone or Swiss cheese

SERVES 4

**COOKIN'**  
*Express*

- Reduce your cleanup time by microwaving the onions and bell peppers. Place in a resealable plastic bag with 1 tablespoon oil and microwave on HIGH for about 4 minutes.

## Make Ahead

You can prepare these special sandwiches, foil-wrapped and ready for baking, up to 2 hours ahead. Refrigerate until ready to cook.

## VARIATION

*Monterey Jack cheese with jalapeños makes a delicious, spicy version of this sandwich.*

- 1** Preheat oven to 400°F. Heat oil in a large skillet over medium heat; add onions, peppers and salt. Cook vegetables over medium-high heat until tender, about 10 minutes.



- 2** Add beef to skillet. Sauté for 2 minutes for medium-rare. Remove beef and vegetables from skillet with a slotted spoon; drain.

- 3** Divide beef and vegetables evenly among sandwich rolls. Top with cheese.



- 4** Loosely wrap sandwiches in foil. Bake until cheese melts, about 10 minutes.