



CRISPY MUSHROOM FRENCH DIP



Sliced roast beef, Swiss cheese, caramelized onions and **Breaded Portobello Mushroom Fries**, served on a toasted French roll with au jus for dipping. Yield: 1 Serving

Ingredients:

4 Each	Breaded Portobello Mushroom Fries [#0126120], Prepared According to Package Directions
6 Oz.	Roast Beef, Sliced
½ Cup	Au Jus
1 Each	French Roll, Split & Toasted
¼ Cup	White Onion, Sliced & Caramelized
2 Each	Swiss Cheese Slices

Directions:

1. Bring the roast beef and the au jus to a simmer in a small saucepot.
2. Remove the roast beef from the au jus place it into the French roll and top with caramelized onions and Swiss cheese.
3. Broil for 2 minutes or until the cheese is melted.
4. Add the **Breaded Portobello Mushroom Fries** and serve with the remaining au jus.

