



MOZZARELLA PHILLY CHEESESTEAK



Thinly sliced beef griddled with white onion, sliced mushrooms and bell peppers, served in a toasted hoagie roll with **Battered Mozzarella Sticks**. Yield: 1 Serving

Ingredients:

3 Each	Battered Mozzarella Sticks [#206520], Prepared According to Package Directions
2 Tbsp.	Vegetable Oil
½ Cup	White Onion, Julienned
½ Cup	Mushrooms, Sliced
½ Cup	Green & Red Bell Pepper, Julienned
6 oz.	Steak, Thinly Sliced
To Taste	Salt & Black Pepper
1 Each	Hoagie Roll, Split

Directions:

1. Heat the vegetable oil in a medium sauté pan on medium-heat.
2. Add in the white onion, mushrooms, green and red bell pepper, then cook for 2-3 minutes, or until the onions start to caramelize.
3. Add in the steak, salt and black pepper, then cook for 4-5 minutes, or until the steak is fully cooked.
4. Place the steak mixture into the hoagie roll and top with the **Battered Mozzarella Sticks**.

