



**PREP TIME**  
5 MINUTES



**COOK TIME**  
10 MINUTES



**SERVING SIZE**  
4 SERVINGS

- Slice peppers and onions julienne style. Add oil to preheated medium heat pan. Toss in peppers, onions, salt and pepper, cook until tender but firm, 5-7 minutes. Set aside and keep warm.
- Add Shaved steak to pan, season with salt and pepper, cook 6-8 minutes, stirring often. Turn off heat and add half the cheese, stir well until fully melted and incorporated.
- Add steak to Hoagie rolls, top with peppers, onions and remaining cheese.
- Place under low broiler 3-4 minutes, just to melt cheese and toast rolls

## CLASSIC PEPPERS AND ONIONS CHEESE STEAKS

- 1LB MARCELLO'S SHAVED STEAK
- 3 Bell Peppers
- 2 Large Onions
- 8oz sliced American cheese
- Salt and Pepper
- 4 hoagie rolls

