

# Beef and Cheese Sub | Makes 4 Servings

## Ingredients

- 2 teaspoons olive oil
- 1 (28-ounce) can fully cooked ground beef, drained, or 1 (9-ounce) box frozen sliced sandwich steaks
- Salt and pepper, to taste
- 4 (6-inch) sub rolls, toasted
- 8 slices of cheese (provolone, cheddar, Swiss, American, etc.)
- 3/4 cup jarred roasted red peppers, sliced, or cooked bell peppers

## Directions

1. Heat oil in large pan over medium-high heat. Add beef and cook, breaking up into small crumbles with a wooden spoon as it cooks. Cook for about 4 to 5 minutes, until beef is fully heated through. Season with salt and pepper, to taste.
2. Top rolls evenly with cheese, cooked beef and peppers (if using). Serve and enjoy.

**Tip:** If using frozen sliced sandwich steaks, working in batches, cook for 5 to 8 minutes until fully cooked. Once cooking, go to step 2.



Recipe from: Feeding Pennsylvania and PA Eats