

Beef

Dripping Roast Beef Sandwiches with Melted Provolone

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Servings: 4

Preparation Time: 5 minutes

Start to Finish Time: 13 minutes

Bake Time: 3 minutes

1 can (10 1/2 oz) condensed french onion soup

1 teaspoon reduced-sodium Worcestershire sauce

3/4 pound deli roast beef, thinly sliced

4 soft hoagie rolls with sesame seeds

4 slices provolone cheese, cut in half

1/4 cup mild or pickled banana pepper rings, drained

Preheat oven to 400 degrees.

Heat soup and worcestershire in a 2-quart saucepan over medium-high heat to a boil. Add beef and heat through, stirring occasionally.

Divide beef among rolls. Top beef mixture with cheese slices and place sandwiches on a baking sheet.

Bake 3 minutes or until the sandwiches are toasted and cheese is melted. Spoon soup mixture onto sandwiches.

Top each sandwich with one tablespoon of pepper rings.

Per Serving (excluding unknown items): 151 Calories; 3g Fat (20.3% calories from fat); 24g Protein; 5g Carbohydrate; 0g Dietary Fiber; 35mg Cholesterol; 1225mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat.