
Open-Faced Philly Sandwiches

The Essential Southern Living Cookbook

Servings: 2

Preparation Time: 20 minutes

Start to Finish Time: 45 minutes

2 eight-inch submarine rolls, unsliced

1/2 pound boneless top round steak

2 tablespoons Italian dressing

1/4 teaspoon dried crushed red pepper

2 tablespoons butter

1 large onion, thinly sliced

1 1/2 cups sliced fresh mushrooms

1 green bell pepper, cut into thin strips

1 clove garlic, minced

2 slices (3/4 ounce) provolone cheese

Make a 1-1/2- to 2-inch-deep vertical cut around the outside edge of each roll, leaving a 1/2-inch border. Remove the tops of the rolls and discard. Hollow out about 1-1/2 inches of each bread roll, forming a boat. Set the boats aside.

Cut the steak diagonally across the grain into 1/8-inch-thick strips. Place in a small shallow bowl. Add the dressing and crushed red pepper, tossing to coat. Set aside.

Melt the butter in a nonstick skillet over medium-high heat. Add the onion and mushrooms. Cook until the onion slices are golden brown, 15 minutes. Add the bell pepper. Cook until tender, 8 to 10 minutes. Add the garlic. Cook for 1 minute. Remove the mixture from the skillet. Set aside.

Stir-fry the steak mixture in the skillet over medium-high heat until the steak strips are no longer pink, 2 to 3 minutes.

Fill the bread boats evenly with layers of the steak mixture and onion mixture. Top with cheese.

Broil 5-1/2 inches from the heat until the cheese is lightly browned, about 3 minutes.

Sandwiches

Per Serving (excluding unknown items): 1008 Calories; 51g Fat (45.5% calories from fat); 48g Protein; 89g Carbohydrate; 6g Dietary Fiber; 122mg Cholesterol; 2039mg Sodium. Exchanges: 5 Grain(Starch); 4 Lean Meat; 2 Vegetable; 7 Fat.