

Pennsylvania Philly Cheesesteak Sandwiches

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Servings: 4

*2 tablespoons extra-virgin olive oil
1 onion, thinly sliced
Kosher salt
freshly ground pepper
1 pound shaved beef
hot sauce (to taste)
Worcestershire sauce (to taste)
4 hoagie or hero rolls, split
sliced cherry peppers (for topping)
american cheese (for topping)*

Preheat the broiler.

In a large skillet over medium heat, heat the olive oil. Add the onion. Cook, stirring, until golden, about 4 minutes. Season with salt and pepper. Remove the onion to a plate.

Add the beef to the skillet. Cook, stirring, until just starting to brown, about 8 minutes. Add a few dashes each of hot sauce and Worcestershire sauce. Toss to coat.

Pile the beef and onion onto the rolls. Top with cherry peppers and cheese. Place on a baking sheet.

Broil (open-face) until the cheese melts.

Per Serving (excluding unknown items): 70 Calories; 7g Fat (85.0% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Vegetable; 1 1/2 Fat.