



Philly Steak Sandwich

SERVINGS 4  **PREP TIME** 15 min **COOK TIME** 25 min

INGREDIENTS

- 1 pound beef sirloin, cut into thin 2 inch strips
- ½ teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon paprika
- ½ teaspoon chili powder
- ½ teaspoon onion powder
- ½ teaspoon garlic powder
- ½ teaspoon dried thyme
- ½ teaspoon dried marjoram
- ½ teaspoon dried basil
- 3 tablespoons **La Fe vegetable oil**
- 1 onion, sliced
- 1 green bell pepper, julienned
- 3 ounces Swiss cheese, thinly sliced
- 4 hoagie rolls, split lengthwise

DIRECTIONS

1. Begin by placing the beef in a large bowl. Now in a small bowl, mix together the salt, pepper, paprika, chili powder, onion powder, garlic powder, thyme, marjoram and basil. Following this, sprinkle the mixture over the beef.
2. Now, heat half of the oil in a skillet over medium-high heat. Saute the spiced beef to the desired level of doneness and then remove it from the pan. After this, heat the remaining oil and saute the onions and green peppers until tender.
3. Preheat oven on broiler setting.
4. Finally, divide the meat between the 4 rolls, layer the onions and green pepper on top, and then top with sliced cheese. Place on cookie sheet, and broil until cheese is melted. Cover with tops of rolls, and serve.