

# PHILLY CHEESESTEAK CHEESY BREAD

This is cheesy and crunchy and full of delicious cheese steak flavors including rib eye steak, green bell peppers, onions and mushrooms.

## INGREDIENTS :

- 8 ounces Rib eye Steak thinly sliced
- 1/2 teaspoon Kosher salt divided
- 1/4 coarse ground black pepper divided
- 1 tablespoon canola oil
- 1 tablespoon Worcestershire sauce
- 2 tablespoons butter
- 1 green bell pepper sliced
- 1 yellow onion sliced
- 4 ounces mushrooms sliced
- 1 loaf French bread cut in half lengthwise
- 1/3 cup mayonnaise
- 8 ounces Provolone cheese sliced

## INSTRUCTIONS :

Preheat the oven to 375 degrees.

Season the steak with half of the salt and pepper and all the canola oil. Heat a cast iron skillet on high heat and cook the steak for 2 minutes without flipping.

Add the Worcestershire sauce and stir. Remove from the pan and add in the butter, green bell peppers, onions, mushrooms and the rest of the salt and pepper. Cook for 3-4 minutes or until slightly browned.

Spread mayonnaise over both halves of the bread. Cover with half of the provolone cheese, then add the steak and vegetables along with the rest of the cheese on top. Cook for

15 minutes on the middle rack until browned.