

Slow Cooker Philly Cheese Steak

Sometimes we are just too tired of cooking, we just want a sandwich for lunch as a change right? I made this slow cooker philly cheese steak many times for dinner, and sometimes for lunch! Check it out.

You'll Need:

2 $\frac{1}{2}$ to 3 pounds of beef round steak.
2 sliced thin green peppers.
2 sliced thin onions.
3 cups of beef stock.
2 tsps of garlic salt.
2 tsps of black pepper.
1 envelope of dry Italian dressing mix.
1 to 2 large loaves of french bread sliced into sandwich lengths.
Provolone cheese slices.

How to:

In a sprayed slow cooker, place the thin strips of meat and add in the green pepper, onion, stock, garlic, salt, pepper and dressing mix.

Cook covered for 7 to 8 hours on low or 3 to 4 hours on high.

Fill the french bread sandwiches or the toasted buns if you want to and top them with cheese.

Bake in a baking sheet for a couple of minutes to melt the cheese and serve with sauteed mushrooms on top if you want to.
Enjoy!

Easy, peasy and yummy! This slow cooker philly cheese steak sandwiches are very delicious! I personally use toasted buns

instead of french bread with some extra cheese on top!