



Easy One-Pan Cheesesteak Subs

INGREDIENTS

- 14 ounces Strip, skirt, or ribeye steak – thinly sliced
- Kosher salt, to taste
- Black pepper, to taste
- 2 Red bell peppers, thinly sliced
- 1 Large yellow onion, thinly sliced
- ½ pound Provolone cheese, thinly sliced
- 2 tablespoons Olive oil
- 3-4 Sub or hoagie rolls

DIRECTIONS

Preheat the oven to 450 degrees F.

Place the steak into a large mixing bowl and season with salt and pepper. Add in the peppers and onions and toss with 2 tablespoons of olive oil.

Place the meat and veggies onto a sheet pan and place into the oven to cook for about 10 minutes. Then toss the ingredients on the pan and turn the broiler on for another 3-4 minutes to brown.

Remove from the oven and top with the provolone cheese. Place back under the broiler just to melt the cheese.

Evenly divide the meat and veggies between warmed rolls and serve.