

Jennilea's Recipe for Easy Cheesesteaks

- 1 lb beef "minute steaks" (aka sandwich steaks)
 - 3 Tbsp Worcestershire sauce
 - 1 ½ bell peppers, sliced into strips
 - 1 large onion, sliced into strips
 - 4 slices American cheese (or about ½ to ¾ cup shredded cheese)
 - 2 Tbsp olive oil
 - Salt & pepper
 - Four hotdog rolls, buttered & toasted (optional)
1. In a large non-stick skillet, heat 1 Tbsp of oil over medium-high heat. Add bell pepper and onion. Stir & cook until tender.
 2. Meanwhile, remove beef from packaging and blot dry with a paper towel. Use a sharp knife to cut meat into strips ¼" wide. ****Make sure to cut across the grain of the meat.****
 - a. Sprinkle salt and pepper over the meat strips.
 3. When the onions & peppers are cooked, remove them to a serving dish and put 1 Tbsp into skillet. Add meat and pour Worcestershire sauce over top of the meat. Stir and cook meat just until the pink color is gone.
 4. Lay cheese over top of meat and turn off the burner. Cheese should melt over the meat (you may wish to put a lid on the skillet to assist the melting process.)
 5. Divide meat between four rolls, top with peppers & onions and serve!