

Ingredients:

For the Veggie Mix:

- 1 tbsp unsalted butter
- 4 oz baby bella mushrooms, chopped
- ½ cup red bell pepper, thinly sliced
- 1 onion, thinly sliced
- salt and pepper, to taste

For the Shaved Beef:

- 1 tbsp unsalted butter
- 1 lb shaved ribeye beef
- ½ tsp salt
- ¼ tsp pepper
- 1 tbsp worcestershire sauce

For the Eggs:

- 1 tbsp unsalted butter
- 4 eggs
- ½ tbsp heavy cream
- ¼ tsp salt
- 1/8 tsp pepper

To Serve:

- ¼ cup mayonnaise
- ¾ tsp everything bagel seasoning
- 4 sub/hoagie rolls
- 1 cup shredded lettuce
- 2 roma tomatoes, thinly sliced
- 4 slices American cheese

Directions:

1. Make the Everything Mayo: In a small mixing bowl, combine mayonnaise and everything bagel seasoning. Set aside.
2. Make the Veggies: Melt 1 tbsp butter in a large non stick skillet over medium heat. Add mushrooms, onions, pepper, and a pinch of salt and pepper. Stir to combine. Saute for 18-20 mins until the veggies start to caramelize and deepen in color, stirring occasionally. Transfer veggies to a plate, and return skillet to the heat.
3. Make the Shaved Beef: Add 1 tbsp butter to the skillet, and leave the temperature at medium heat. Add beef, ½ tsp salt, ¼ tsp pepper, and worcestershire sauce. Stir to combine, and cook until beef is no longer pink. Transfer beef to a plate, and wipe down the skillet.
4. Make the Eggs: Add eggs, heavy cream, ¼ tsp salt, and 1/8 tsp pepper to a mixing bowl. Whisk well to break up the egg. Return the skillet to the stovetop over medium heat, and melt 1 tbsp butter in the pan. When the butter starts to foam, add egg mixture. Use a spatula to constantly move the eggs around the pan until they start to set, pushing the eggs in towards the center from the sides. Once the eggs are almost completely set and look just a little bit wet, remove from heat.
5. Assemble the Sandwich: Preheat oven to 400 degrees. Split open each roll, and place on a baking sheet. Schmear mayonnaise

over the bottom of each roll. Top with tomatoes, lettuce, veggie mix, beef, and a slice of American cheese. Place in the oven for 4-5 mins until the cheese is melted and the rolls start to toast slightly. Remove from oven, and add scrambled eggs on top of the cheese. Serve!

Recipe notes:

*I like to have my sandwiches assembled before I start the eggs, so the sandwich can be toasting in the oven while the eggs cook. Then, the eggs can go on the sandwich piping hot.

*There's a lot happening in this sandwich. Don't like a layer? Leave it out! Use the cheesesteak fillings you like.

*You can find shaved beef in the meat section of most grocery stores these days.