

Shortcut Cheesesteak Subs

Ingredients:

2 tablespoons butter
1 onion, halved and sliced into thin half moons
2 garlic cloves, finely minced
½-¾ teaspoon dried oregano
3-4 tablespoons A-1 steak sauce
1.5 pounds deli roast beef, cut into 2-inch strips
Salt and pepper
1 bag Rhodes Artisan French Rolls (12 count)
2 tablespoons olive oil
12 slices provolone, swiss, or havarti cheese

Directions:

Preheat the broiler to low. Allow rolls to sit at room temperature to defrost while you prepare the filling. In a 12-inch skillet, melt 2 tablespoons of butter and add sliced onion. Saute, stirring occasionally until onions begin to caramelize. Add garlic and oregano and continue to cook for 1 minute. Add in sliced roast beef strips, A-1 sauce, and salt and pepper. Use tongs to stir together until mixture is heated through and well combined. Remove from heat.

Prepare the rolls for toasting by splitting them open. (If they are still too frozen, follow the microwave directions on the bag to defrost them). Lay the split rolls cut side up on a baking sheet and brush lightly with olive oil. Place under broiler for 3-5 minutes or until they are as toasty as you like. Remove pan from oven. Place ½ slice of cheese on top of each roll half. And spread the meat mixture evenly among the 12 sandwiches. Return to broiler and broil for 2-4 minutes or until cheese is melted. Serve Immediately.

Notes:

Any leftover sandwiches can be wrapped in foil and reheated in a 350 degree oven for 15-20 minutes before serving.

Recipe Source:

Adapted from [Mel's Kitchen Cafe](http://www.leeshandlusrecipebox.blogspot.com).