

## Philly Cheesesteak Sliders

makes 12 sliders

### **Ingredients**

2 tablespoons olive oil  
1 green bell pepper, chopped  
1 small onion, chopped  
1½ tablespoon garlic, chopped - divided  
1/2lb deli sliced roast beef, chopped  
12 Pack Original Hawaiian Sweet Rolls  
½ cup mayonnaise  
6 slices provolone cheese, quartered  
½ cup butter  
½ tablespoon garlic, chopped

### **Directions**

1. Heat olive oil in skillet over med-high heat. Add green bell peppers and cook for a couple minutes. Add onions and cook for another couple minutes. Add 1 tablespoon of garlic and roast beef, cooking until any liquid given off from the meat has evaporated. Remove from heat and set aside.
2. Preheat oven to 350.
3. Slice Hawaiian Sweet Rolls in half and place bottom halves in baking dish. Smear 2 teaspoons of mayonnaise on each roll and top with a quarter slice of cheese. Divide the roast beef mixture over the rolls and then add another quarter slice of cheese. Top with top half of rolls.
4. Melt together butter and ½ tablespoon garlic. Brush over the top of rolls.
5. Wrap baking dish in foil and bake for 25 minutes. Remove foil and bake for another 10 minutes or until tops of buns start to darken.
6. Devour. And try to share. :)