

Steak and Pepper Sandwiches

Ingredients

1 Tbsp canola oil
1/2 lb. beef sirloin or your favorite sandwich steak
1 8 oz. jar [Frank's Pickled Peppers Roasted Balsamic Peppers](#)
1 lg. onion
1/2 tsp. salt
1/2 tsp pepper
4 6 in hoagie rolls
Sliced cheese such as american, cheddar, gouda, or provolone, (optional)

Directions:

1. Slice the Roasted Balsamic peppers, large onion and sirloin into strips.
2. Preheat a skillet with the oil over medium-high heat. Add the onion and sauté, stirring occasionally.
3. Push onion off to one side and add sirloin or sandwich steak to the pan. Cook flipping once or twice until meat is browned.
4. Mix meat with onion and add the pepper strips and continue to cook until heated through. Season with salt and pepper.
5. Slice hoagie rolls and scoop out the bread of one-half of the roll.
6. Place a heaping spoonful of steak and vegetable mixture into the scooped out roll.
7. Top with cheese, if desired. To melt the cheese, place under a broiler for a minute and serve.

Serves 4

