

Philly Cheesesteak Sloppy Joes by Lynn's Recipes



Lynn demonstrates how to make a great take on the traditional Philly Cheesesteak -- Sloppy Joes. These incorporate the same great flavor found in the traditional sandwiches, but a little easier. Great for lunch or dinner. Adapted from Rachael Ray.

Ingredients:

- 1 lb. ground sirloin
- 1 large sweet onion, chopped
- 1 red bell pepper (you can use green or another color, if desired), chopped
- 1 pint fresh mushrooms, roughly chopped, optional
- ¼ cup steak sauce
- 1 cup beef broth
- Salt and pepper, to taste
- 4 dinner rolls (medium to large size)
- 1 Tablespoon butter
- 1 Tablespoon flour
- 1 cup milk
- 1 cup Provolone cheese, Swiss cheese, or Italian cheese blend, grated

In a large skillet over medium/high heat, add the sirloin and brown for about 5 minutes, just until it starts to separate and render some of its fat. Add the onion, bell pepper, and mushrooms. Cook another 5 minutes or so, until the vegetables are nice and tender. You can drain off some of the liquid, if desired. Stir in the steak sauce and beef broth, season with salt and pepper, to taste and let simmer for a few minutes.

While the meat is cooking, melt the butter in a small sauce pan over medium heat. Whisk in the

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flour and cook for 1 minute. Whisk in the milk. Bring to a boil and let thicken about 2 minutes. Remove from the heat and stir in the cheese.

Cut dinner rolls in half, toast, and fill with the meat mixture. Top with a few spoonfuls of the cheese sauce.

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