

Recipe of the Month

SEPTEMBER 2023



Easy Vegetarian Philly Cheesesteak

This vegetarian Philly cheesesteak is so easy to make and the result is a hearty and delicious sandwich! The blend of vegetable burger, caramelized onions, green peppers, and American cheese blend together for the perfect vegetarian cheesesteak!

COOK TIME 20 minutes

TOTAL TIME 20 minutes

INGREDIENTS

- 1 large onion, cut into strips
- 1.5 green bell peppers, cut into strips
- 1.5 cups vegetable burger/ substitute with mushrooms if you want
- 5 slices American cheese
- 1 tsp oregano
- 2 tsp Lawry's Seasoning Salt [or 1 TSP regular salt]
- 1/2 tsp pepper
- 2 hoagie rolls, cut in half

INSTRUCTIONS

1. Preheat oven to 375
2. In a little bit of oil on medium-high heat, sauté strips of onion until translucent and brown, about 5-10 minutes. Once the onions start to cook, add in your green peppers and cook for a little until green peppers start to become soft.
3. Add in your vegetable burger (crumble it up) and all of the spices and mix until well combined. Sauté until browned and cooked.
4. Place your sliced hoagie rolls and one slice of American cheese each in the oven and cook until the inside of the bread is crispy to the touch.
5. Meanwhile, place 3-4 slices of American cheese on top of the veggie mixture in the pan. Cover the pan and let cook for 2-4 minutes or until the American cheese is melted. Once the American cheese is melted, take your spatula and mix until the cheese is combined throughout the Philly cheesesteak filling.
6. Remove the hoagie rolls from the oven once they are crispy. Carefully spoon half of the filling onto each of the two hoagie rolls. The filling will spill out but that is okay!
7. Serve immediately with chips, French fries, or a side salad!



Enjoy!