



Sheet Pan Philly Cheesesteak

Party perfect, easy-to-make delicious sandwiches

1 pound plant-based ground beef or lean ground beef
6 ounces cream cheese, softened
2 teaspoons steak seasoning or steak sauce
2 teaspoons Worcestershire sauce
salt and ground black pepper to taste
2 to 4 Tablespoons olive or avocado oil, divided
8 ounces white button or brown cremini mushrooms, sliced
1 large onion, peeled, diced
3 cups thin sliced bell peppers, mixed colors
8 ounces provolone cheese, sliced; chopped
Serve with mayonnaise if desired
4 to 6 crusty rolls, sliced, toasted

Before Starting: Preheat oven to 350 degrees F. Spray a jelly roll pan with nonstick cooking spray or line with heavy foil.

Cook Plant Based or Lean Beef: In a large skillet, cook plant-based or lean ground beef over medium high heat, breaking into small pieces until lightly browned. Drain off excess drippings.

Prepare Cream Sauce: Add cream cheese, steak seasoning and Worcestershire sauce to beef mixture. Cook over medium heat for about 3 minutes or until cream cheese melts. Season with salt and ground black pepper to taste. Spread beef mixture into prepared pan.

Cook Vegetables: Wipe out the skillet. Heat about 1 Tablespoon olive oil over medium high heat. Add mushrooms and onions; cook until softened; spread over beef mixture in sheet pan. Add additional Tablespoon oil to skillet. Add green peppers; cook until softened, spread over onion mixture in sheet pan.

Add Cheese: Top evenly with provolone cheese; bake for about 5 minutes on preheated 350 degrees F. oven or until cheese melts.

To Serve: Spread mayonnaise on toasted rolls if desired. Serve hot cheesesteak mixture immediately on sliced, toasted rolls. Yield: about 6 servings

Recipe Inspired by: Christy Denney, *Scrumptious* cookbook, chapter *Feeding a Crowd*, Shadow Mountain Publisher

About the Recipe: This recipe is easy to prepare since most of the ingredients can be prepared ahead. We love the option that we could use plant-based protein as well as ground beef as the main ingredient. The melting provolone cheese smothers the bell peppers, onions, mushrooms, and blends with the creamy ground plant-based or lean beef. Serving them on crusty toasted buns helps to create the party perfect, Philly cheesesteak sandwich.