

Premium Aged Ribeye Cheesesteak Sandwich

- 1 Dinner's Ready Premium Aged Ribeye Steak**
- 1/4 Red Bell Pepper, thinly sliced**
- 1/4 Green Bell Pepper, thinly sliced**
- 1/4 Yellow Onion, thinly sliced**
- 5 Button Mushroom, thinly sliced**
- 2 Cloves Fresh Garlic, minced**
- Salt and Pepper, to taste**
- 4 tbs. Vegetable Oil, divided**
- 1 French Bread Loaf**
- 3 tbs. Butter**
- 2 Slices Pepperjack Cheese**



Preheat oven to 350° F.

Thinly slice the ribeye steak (thinly enough to resemble deli meat). Season with salt and pepper.

Heat 2 tablespoons vegetable oil in a cast iron skillet over medium high heat. Working in batches, add the sliced ribeye in a single layer and cook until the first side gets a nice, brown color. Turn meat over and continue to cook until second side is nicely browned. Remove meat from the pan and set aside. Cook remaining meat and set aside.

Meanwhile, heat the 2 remaining tablespoons of vegetable oil in a large skillet. Add the peppers, onions and mushrooms and saute until cooked, about 5 minutes. Add the garlic and season with salt and pepper. Set aside.

Slice the French loaf in half lengthwise and spread both sides with butter. Put bread in preheated oven and toast, about 5-7 minutes.

Pile the cooked ribeye and vegetables on one half of the bread and top with sliced pepperjack cheese. Return to the oven long enough to melt the cheese, about 3-4 minutes.