



Philly Cheesesteak Sloppy Joes



- 1 T extra virgin olive oil
- 1 lb. ground sirloin
- 1 onion, chopped
- ½ green pepper, chopped fine
- salt and ground pepper
- 2 T steak sauce
- 1 c beef broth
- 1 T butter
- 1 T flour
- 1 c milk
- 1 c shredded mozzarella cheese
- 6 potato rolls

Heat oil in skillet over medium heat. Brown sirloin in oil. Add onion, green pepper, salt and pepper. Cook 2-3 minutes. Add steak sauce and beef broth. Cook until broth is bubbling. Reduce heat to low.

In saucepan, melt butter over medium heat. Whisk in flour. Stir for 1 minute. Whisk in milk and bring to a boil, stirring constantly. Cook for 2 minutes, stirring constantly. Remove from heat. Add cheese and stir until melted.

Cut each roll in half. Hollow out bottom halves (to form a bread bowl shape), if desired. Toast if desired. Spoon meat into bottom halves, spoon cheese sauce over meat, and top with remaining buns. Serve warm. Wrap each leftover roll in foil, refrigerate, and when ready to serve, bake at 350°F for 20-25 minutes to warm through.