



Grilled Cheese & Sandwiches

Cooper® The Ultimate Philly Cheesesteak Recipe - The Sandwich, the Icon



MELT



SLICE



Serves: 4



Prep Time: 12 min



Cook Time: 16 min



Total Time: 28 min

Ingredients

- 1 1/2 pounds boneless top round or flank steak*
- 2 tablespoons reduced-sodium soy sauce
- 1 tablespoon vegetable oil
- 1/2 large yellow onion, thinly sliced
- 3 ounces (about 3 slices) Cooper® Sharp White cheese
- 4 hoagie rolls about 6 inches long, halved lengthwise

Directions

1. Cut beef across the grain into very thin slices. Cut slices so that pieces are no more than 2-inches long. Place on a plate or wide shallow bowl and drizzle with soy sauce. Stir to coat. Set aside.
2. Tear cheese slices into 1-inch pieces and set aside.
3. Heat oil in an 11 or 12-inch frying pan. Add onion and slowly brown over medium-high heat for 6-8 minutes. Remove cooked onions from heat and set aside in a bowl.
4. Add beef to pan. Sauté over high heat 6-7 minutes or until cooked through and liquid is almost gone. Stir in cooked onions.

5. Remove pan from heat. Distribute the Cooper® cheese over beef and stir a bit – the cheese doesn't have to be totally melted.
6. Spoon your cheesy Philly-style meat onto the hoagie rolls, then dig in!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.