



PORTOBELLA ROAST BEEF HOAGIES

From the kitchen of Mom Dudley

(Family favorite—if you're big eaters, use as a sandwich, if not, use open faced) Looks like a lot of work but actually done in 15 min flat!

Ingredients:

4 Whole Wheat Hoagie Buns Split
4 Tbsp Butter, softened, divided
1 Tsp Italian Seasoning (I use fresh basil, & whatever herbs I have)
¼ Tsp Garlic Salt
¾ lb Sliced Deli Roast Beef, julienned
½ lb Sliced Baby Portobello Mushrooms
1 Tsp Dried Rosemary, crushed
½ Tsp Pepper
½ lb Provolone Cheese, sliced
½ cup Sour Cream
1 Tbsp Prepared Horseradish

Directions:

*Spread cut side of buns w/2 T butter. Sprinkle w/Italian seasoning & garlic salt.
Set aside.
*In lg skillet, sauté beef, mushroom (if mushrooms have black undersides—scrape out with spoon so it doesn't turn your mushrooms black) rosemary, pepper in remain butter until mushrooms are tender. Spoon onto buns. Top with cheese.
*Place on baking sheet. Broil 2-3" from heat for 2-4 min until cheese is melted.
In sm bowl combine sour cream & horseradish (or just use horseradish sauce bought).
Serve w/sandwiches.
Makes 4-8 servings.