



Chicken Philly Cheesesteak

Like the classic, but healthier! I had some super-thin-sliced chicken breast and needed a recipe to use it up, so I came up with this one I served these on Aunt Millie's Live Carb Smart buns, which are so good — you'd never know that they are healthier. They pack a ton of fiber, which is why I love them (17g in one bun)! These sandwiches are super simple, quick to make, and don't require a ton of ingredients. Plus they are filling and protein packed!



Ingredients Needed for Chicken Philly Cheesesteak

- 2 Aunt Millie's Live Carb Smart Hot Dog Buns
- 8 ounces thinly sliced chicken breasts, cut into strips
- ½ green bell pepper, sliced thin and cut in half
- 1 small yellow onion, sliced in 1/4" rings
- 1 teaspoon Italian seasoning
- ½ teaspoon garlic seasoning
- ¼ teaspoon kosher salt
- 6 tablespoon shredded mozzarella

Directions | Yield: servings for Chicken Philly Cheesesteak

1. Heat skillet over medium heat, spray with olive oil and add onions and peppers.
2. Add ½ teaspoon Italian seasoning and ¼ teaspoon garlic powder.
3. Cook 15 minutes or so until soft and starting to caramelize. Remove onto a plate.
4. Spray with more olive oil and add chicken and remaining seasoning, and then cook until chicken is cooked through.
5. Add peppers and onions back in to warm through.
6. Divide between 2 rolls (you may have some extra; I just ate it on the side) and top with 3 tablespoon shredded mozzarella each. (I popped mine in the microwave to melt the cheese; you can also place on a sheet pan in a 350 degree oven for a few minutes.) Enjoy your Chicken Philly Cheesesteaks!

