



Philly Cheesesteak Sloppy Joe Sliders

Ingredients Needed for Philly Cheesesteak Sloppy Joe Sliders

- 1 package of Aunt Millie's Hawaiian Dinner Rolls
- 1 lb of ground beef
- 1 medium onion, chopped
- 1 bell pepper, red or green, chopped
- 1 small can of mushrooms, chopped
- ¼ cup steak sauce
- ½ cup beef broth
- Provolone or Mozzarella cheese
- mayonnaise, for rolls
- butter, for rolls
- salt and pepper, to taste



Directions | Yield: 12 servings of Philly Cheesesteak Sloppy Joe Sliders

1. Roughly chop your onion, peppers, and mushrooms. Set aside.
2. In a pan over medium high heat, brown your ground beef. When the meat is halfway browned, add in your vegetables and cook until onions and peppers are soft, and meat is fully cooked. Drain any liquids if necessary.
3. Add in steak sauce, beef broth, salt, and pepper to taste, mix into meat and vegetable until well combined. Simmer until sauce becomes thick.
4. Preheat the oven to broil on high. While the oven is heating up, slice dinner rolls in half, and butter the top and bottom layer of the rolls. Broil for a few minutes, until the rolls start to toast, and butter is melted into the rolls. Remove from oven.
5. Layer your cheese onto the bottom half of the rolls and put back into the oven until the cheese is melted and bubbly. Remove from oven.
6. Spread an even layer of mayonnaise on the top half of your rolls and layer your meat and vegetable mixture on top of the melted cheese. Place the top rolls on top of the meat and cheese, slice up and serve immediately. Enjoy your Philly Cheesesteak Sloppy Joe Sliders!

