

# Sheet Pan Cheesesteaks

## Ingredients

- 1-2 green bell peppers, sliced
- 1 yellow onion, sliced
- 1 heaping cup mushrooms, sliced
- 2 tablespoons olive oil, divided
- 2 tablespoons Worcestershire sauce, divided
- 1 ¼ lbs flank steak or London broil
- Salt & Pepper
- 8 slices provolone
- 4 whole wheat hoagie rolls \*Optional\*

## Directions

1. Preheat oven to 350F
2. Combine peppers, onions, mushrooms, 1 tablespoon olive oil, 1 tablespoon Worcestershire sauce, salt and pepper
3. Place beef of cooking sheet, top with remaining 1 tablespoon oil, 1 tablespoon Worcestershire sauce, salt and pepper
4. Place vegetable mixture around seasoned beef
5. Bake for 25 minutes, Broil for 5 minutes
6. Remove from oven and slice.
7. Top with cheese and return to oven until cheese is melted.
8. Serve with optional whole wheat hoagies

