

Philly Cheesesteak Waffle Sandwich



FOODSERVICE



SERVING SIZE: 8

Ingredients

- 2 tablespoons Olive Oil
- 1/2 cup Onion, Finely Diced
- 1/2 cup Pepperoni slices, julienned
- 1/2 cup Mushrooms
- 1/4 cup Kalamata Olives, Pitted and Chopped
- 3 1/2 cups **Furmano's Chunky Crushed Tomatoes**
- 1/2 pound Top Round Steak, Thinly sliced
- 1/2 cup Onions, sliced
- 1/2 cup Green peppers, sliced
- 8 slices Provolone Cheese
- 16 slices Waffles
- As Needed Red Pepper Flakes

In This Recipe



Preparation

1. To best slice top round steaks, place in freezer for about 20 minutes before slicing.
2. For the sauce: In a pot over medium high heat, add olive oil
3. Add onions, pepperoni and mushrooms.
4. Saute until onions become translucent, then add red pepper flakes, olives, and Furmao's Chunky Crushed Tomatoes.
5. For the steak filling: In a saute pan over medium high heat, add sliced top round steak and saute, moving occasionally, until no pink remains.
6. Add sliced onions and green peppers to the pan, and saute until the onions brown slightly.
7. Top steak onion mixture with provolone and allow it to melt slightly.
8. Place steak on cooked waffles, top with sauce.

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