

CHEESE STEAKS

PAGE 106 • BEST BY:

Directions Needed on hand to complete this freezer meal: 2 teaspoons vegetable oil; foil. Thaw in refrigerator or cook straight from freezer. Put beef and broth into a slow cooker. Cook on low until the beef is tender and pulls apart easily with a fork, 5 to 6 hours. Remove beef from broth and set aside until cool enough to shred. Reserve broth. Preheat oven to 350°F/180°C. Meanwhile, in a large skillet, heat oil over medium-high heat. Add peppers and onions, and stir-fry until soft, about 3 minutes. Remove pan from heat. Slice and open rolls. Divide beef and vegetables evenly among rolls. Place a slice of cheese inside each sandwich; close and wrap in foil. Heat in oven for 10 minutes. Unwrap carefully. Serve with broth for dipping.

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