

Garlic Mayonnaise Philly Cheese Steak Sandwich Recipe:

Garlic Mayonnaise Philly Cheese Steak Sandwich Recipe Ingredients:

1 cup mayonnaise:

2 cloves garlic, minced:

1 tablespoon olive oil:

2 green bell peppers, cut into 1/4 inch strips:

1 pound beef round steak, cut into thin strips:

2 onions, sliced into rings:

salt and pepper to taste:

1 teaspoon dried oregano:

4 hoagie rolls, split lengthwise and toasted:

1 (8 ounce) package shredded mozzarella cheese:

Garlic Mayonnaise Philly Cheese Steak Sandwich Recipe Directions:

1. In a small bowl, combine mayonnaise and minced garlic. Cover, and refrigerate. Preheat oven to 500 degrees F (260 degrees C).
2. Heat oil in a large skillet over medium heat. Saute beef until lightly browned. Stir in green pepper and onion, and season with salt and pepper. Saute until vegetables are tender, and remove from heat.
3. Spread each bun generously with garlic mayonnaise. Divide beef mixture into the buns. Top with shredded cheese, and sprinkle with oregano. Place sandwiches on a baking pan.
4. Heat sandwiches in preheated oven, until cheese is melted or slightly browned.

Time Stats For Garlic Mayonnaise Philly Cheese Steak Sandwich Recipe:

Prep Time:

10 minutes:

Cook Time:

20 minutes:

Ready In:

30 minutes: