

# Philly Cheesesteak Sloppy Joes

---

## Ingredients:

1 lb 80/20 ground beef  
2 tbsp. butter  
½ tbsp. salt  
½ yellow onion, finely diced  
1 tbsp garlic, minced  
1 small green pepper, finely diced  
1/8 cup steak sauce  
½ cup beef stock  
1 tbsp Worcestershire sauce  
¼ lb provolone cheese, thinly sliced  
hamburger buns

## Directions:

In a large pan over medium-high heat, butter until shimmering. Add onions and peppers, and cook for 2-3 minutes, until onions start to soften. Add ground beef, and cook, stirring constantly until no longer pink – about 8-10 minutes.

Add beef stock, steak sauce and Worcestershire sauce to pan. Stir, scraping up any bits on the bottom. Reduce heat, and let simmer 10-15 minutes, until thickened.

Serve immediately on a hamburger bun. Top with provolone cheese and serve immediately.