

SERVING UP

Savings!

weis

SERVES 4 for \$3
PER SERVING

Grilled Philly Cheese Mushroom Sandwich

KEY INGREDIENT SHOPPING LIST

1 lb. Portabella Mushrooms	\$3.99
1 Fresh green bell pepper	\$1.00
1 Fresh red bell pepper	\$1.00
1 Fresh red onion	\$1.00
1 Package fresh steak rolls	2/\$4
1 (8 ounce) package Sargento Deli-Style Sliced Natural Provolone	\$3.00

PRICES EFFECTIVE 7-9-09 THROUGH 7-15-09

INSTRUCTIONS:

- Portabella mushrooms, sliced
- Red and green bell peppers, sliced into strips
- Red onion, sliced into strips
- 2 tbsp. Weis Quality Extra Virgin Olive Oil
- 1 tsp. grill seasoning blend of your choice
- 4 fresh steak rolls, split length-wise and toasted
- 4 slices Sargento Deli-Style Sliced Natural Provolone

Spray outdoor grill with non-stick cooking spray, specially designed for grilling. Preheat grill to medium. Brush both sides of portabella mushrooms, onions and bell peppers with olive oil and season with grill seasoning blend. Place on aluminum foil on grill and close cover. Grill approximately 5 minutes on each side.

Lightly toast steak roll, cut-side down on grill. Place cheese on each roll and top with combined mushroom, onion and pepper mixture. Turn grill off and place sandwiches on grill with lid closed for 2-4 minutes or until cheese is fully melted. Serve immediately.

Recipe and image courtesy of the Mushroom Council.

