

JUMBO BROCCOLI RABE CHEESE STEAK HOAGIE

- 2 lbs Tyson Shaved Steak
- 1 cup Great Lakes Cheese Cheddar Cheese, shredded
- 1/2 head of Broccoli rabe
- 1 tsp Salt
- 1 pinch 1909 Heritage Farms Red pepper flake
- 2 tbsp. Corto Olive oil
- 1 clove of Garlic, thinly sliced
- 1 19 oz Rich's Products Italian Bread

1. Begin by preparing the broccoli rabe, cut off about an inch from the bottom of each stalk, and set aside before cutting the broccoli rabe into 1-inch pieces.
2. In a sauté pan add 1 tbsp of olive oil, the sliced garlic, red pepper flakes, and salt. Sauté these ingredients with the lid on for about 2 minutes, then add 1/4 cup of water and cover the pan with the lid for 2 more minutes. Remove the pan from the heat, remove the lid, and set aside.
3. Prepare the bread per the package instructions, and set aside once ready.
4. Heat up a griddle and add the remaining 1 tbsp of olive oil and shaved steak meat. Sauté steak until the meat is cooked.
5. Add the 1-inch pieces of broccoli rabe and cheddar cheese, and continue to toss on the griddle until all the cheese is melted.
6. Take the bread and slice lengthwise down the whole piece of bread, but do not completely through. Leave about 1/4" of bread connected. Scoop in the broccoli rabe and cheesesteak, and close the bread. Slice in half, or offer as a whole serving.

Chef's Tip: For to-go or takeout orders, use a wing box to pack this sandwich. It will prevent the sandwich from shifting too much and getting soggy.

ADDITIONAL INFORMATION

Course	Lunch, To-Go Friendly
Category	Sandwiches

Cuisine

[Chef Dana](#)