

JANELLE'S PHILLY CHEESESTEAK IN FOIL

INGREDIENTS:

4 pretzel rolls (OPT)

4 slices of your favorite Cheese (I like Swiss or Provalone)

MARINADE:

1 Tbsp. Dijon mustard

1 Tbsp. balsamic vinegar

1 Tbsp. Worcestershire sauce

1 tsp. salt

½ tsp. each garlic powder, onion powder, dried thyme, dried parsley

¼ tsp. each pepper and red pepper flakes

PHILLY STEAK MIX:

½ ribeye steak, thinly sliced

½ Tbsp. olive oil, divided

1 green bell peppers, thinly sliced

½ poblano pepper, thinly sliced

½ large onion, thinly sliced

½ cup roughly chopped jarred cherry peppers

DIRECTIONS:

Mix marinade ingredients together in A Ziplock bag

(Remove 1 tablespoon marinade and add to a small bowl with 1 cup mayonnaise to make "Spiced Mayonnaise")

Add **Philly Steak Mix** to plastic bag with remaining marinade, marinate overnight and freeze

TO SERVE:

Divide bagged ingredients in half

Place each half on a sheet of foil and make a packet

Place on grill and cook 10 min

Turn packet

Bake 10 min

Place scoops of mixture to pretzel buns, add cheese & mayo and serve hot.