



PHILLY CHEESESTEAK SLIDERS

March 24

National Cheesesteak Day



INGREDIENTS

- 1 Pound Ground Beef (20% fat or less)
- ½ Cup Bell Pepper (diced)
- ½ Cup Onion (diced)
- ¾ Teaspoon Garlic Powder
- ½ Teaspoon Salt
- ¼ Teaspoon Pepper
- ¼ Teaspoon Onion Powder
- 2 Ounces Cream Cheese (softened)
- 12 Slider Rolls (at least 1 ounce (28 grams) each, enriched or whole grain)
- 12 Ounces Sliced Cheese

DIRECTIONS

1. Preheat oven to 350°.
2. Heat a large skillet over medium heat. Add the ground beef, onion, and bell pepper and cook, breaking apart the meat with a spatula for 8-10 minutes or until it is cooked through. Drain the meat well.
3. Stir in the garlic powder, salt, pepper, and onion powder. Then mix in the cream cheese until combined.
4. Cut the slider rolls in half horizontally and lay the bottom sections in a 9×13 baking dish.
5. Spread the beef mixture evenly over the rolls. Top with provolone cheese slices, and then arrange the tops of the rolls on to fit.
6. Bake for 20-30 minutes, or until heated through.

MEAL PATTERN CONTRIBUTION

-  Meat/Meat Alternate
-  Grain

MEAL TYPE

 Lunch/Supper

YIELD

12 Sliders

PORTION SIZES

Toddler	Preschool	School Age	Adult
1 Slider	1 Slider	2 Sliders	2 Sliders