



### **Philly Cheese Steak Casserole**

- 2 cans (13 ounce) Swiss Stake or Prime Stakes, cut into strips
- 4 hoagie rolls
- Italian Seasoning
- 1 green bell pepper, sliced into strips
- 1 red or orange bell pepper, sliced into strips
- 1 onion, sliced
- 1 tablespoon vegan Worcestershire Sauce
- 8 slices Follow Your Heart Mozzarella Cheese, or your favorite cheese
- 1-2 tablespoons olive oil

Directions: Preheat oven to 350 degrees. Lightly spray a large casserole dish. Cut hoagie rolls into 1 inch pieces and drizzle olive oil over them. Stir to coat and then sprinkle Italian Seasoning over the pieces. Bake in oven until lightly browned, about 10 minutes.

In a large skillet over medium heat, heat 1 tablespoon olive oil. Add onion and peppers. Cook, stirring occasionally until the vegetables are tender. Add the Swiss Stake and Worcestershire Sauce, stirring gently. Add this to the casserole dish with the toasted hoagie pieces. Toss gently. Add mozzarella cheese, shredded or torn into small pieces, and stir to distribute evenly. Bake about 10 minutes until the cheese is melted.

*Adapted from recipe at Delish.com*