Ground Beef Philly Cheesesteak

Ingredients

- 1 lb. ground beef cooked
- 1 onion, diced or thinly sliced
- ½ green bell pepper, chopped
- 1-2 slices cheese for each sandwich

Optional:
- Use your choice of vegetables to add to this sandwich. Try a handful of spinach, sliced carrots, cucumbers, bell peppers, avocado, tomatoes, or anything else you’d like!
- Add a couple splashes of Worcestershire sauce to the meat for extra flavor!
- Add fresh herbs such as cilantro, parsley, and green onion.

Prep: 5 minutes

1. Cook the ground beef until fully browned, or to your liking. Remove the meat from the pan when done cooking and set it aside.

2. Add 2 tablespoons of butter to the same pan and let it melt. Add the pepper and onion and cook until the onions are soft and translucent. Remove the pan from heat, stir in the cooked ground beef until everything is evenly mixed together and set the mixture aside.

3. Butter the outside of the bread. Place the slices of the bread on the pan over medium heat butter-side down. Add slices of cheese to the un-buttered side. Top the cheese with the ground beef mixture. Cook like a grilled cheese, until the bread is browned and the cheese has melted, about 3-4 minutes per side.

Cook: 5 minutes

Serve and Enjoy!