

EAT THIS! DRINK THAT!

with **NEW WORLD WINES**

CHEESESTEAK SLIDERS

INGREDIENTS

- 7 tbsps extra-virgin olive oil
- 1 pound beef tenderloin, cut into thin strips
- 2 large bell peppers, cut into thin strips
- 2 onions, halved and thinly sliced
- 16 dinner rolls, cut in half
- 1 ½ cups of shredded provolone cheese
- Salt and pepper to taste

Prep Time 15 minutes
Cook Time 20 minutes
Serves 8 people

Wine Pairing
Monster Vineyards; Malbec

DIRECTIONS

Preheat the oven to 350°F. In a large skillet, heat 3 tablespoons olive oil over medium high heat until rippling. Season the beef with salt and pepper, increase the heat to high and cook patties in the skillet for 3 minutes; flip and cook for 2 minutes. Transfer to a bowl.

In the same skillet, heat the remaining ¼ cup olive oil over medium heat. Add the peppers and onions, season with salt and pepper and cook over medium high heat, stirring, until softened, about 8 minutes.

Place the dinner roll bottoms on a large rimmed baking sheet and top each with the beef and vegetables; sprinkle with cheese. Bake until the cheese is melted, about 6 minutes. Transfer to a platter and cover with the roll tops.



**PERFECT
DINNER
RECIPE!**