

Lincoln Brand

Philly Cheesesteak Stuffed Baked Potato

- 4 large russet potatoes
 - 2 tablespoons oil
- 8 ounces mushrooms, sliced
 - 1 large onion, sliced
 - 1 green pepper, sliced
- 15 ounce jar cheddar cheese dip
- 1 pound LINCOLN BRAND shaved beef steak
 - salt and black pepper (to taste)
 - 1/2 teaspoon garlic powder
- 1 cup sliced pickled banana peppers
 - 2 tablespoons oil
- 1 teaspoon Worcestershire sauce



1. Bake potatoes at 375°F for 75 minutes or until fork tender.
2. Heat oil in a skillet and saute the mushrooms, onions and peppers until tender; set aside.
3. Season steak with salt, pepper and garlic powder.
4. Cook steak in the skillet until browned, drizzling with Worcestershire sauce.
5. Heat cheese dip.
6. Split potatoes and top with cheese dip, steak, cooked veggies, and banana peppers.

Visit our website, Colafoodsllc.com



7 Industrial Road, Cranston RI 02920 • (401) 943-0878 • (401) 275-1952 • (401) 943-7603 Fax



