

Miss Vickie's® Steakhouse Melt

Ingredients

- 1 each - on foil white bread, 7" long
- Approx. 1/3 cup - upper and lower caramelized onions
- 1 oz wt – upper blue cheese, crumbled
- 1 oz wt – lower mushrooms, sliced
- Approx. 4.7 oz wt - microwave to take off chill-lower Philly steak, chopped
- 2 each (1 oz wt) - lower provolone cheese, sliced
- 2 each - lower, then heat bacon strips
- 0.75 oz wt (2/3 of FSV bag) - after heating MISS VICKIE'S® SEA SALT ORIGINAL

How to make it

1. Preheat oven to 400°F.
2. Cut bread in half.
3. Spread caramelized onions on both top and bottom. Crumble blue cheese on top half. Layer mushrooms on bottom half.
4. Microwave Philly steak for just long enough to take the chill off. Layer the provolone on top of Philly meat. Add the bacon on top. Pass the sandwich through the oven for 1 min 45 seconds (total of 2 mins from start to end).
5. Remove sandwich from oven and add Miss Vickie's® chips. Carefully fold the top half of the sandwich over the bottom half, and wrap in parchment.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	15 min	30 min	1

Made with



Miss Vickie's® SEA SALT ORIGINAL