



# OPEN FACED BEEF STROGANOFF SANDWICH

## INGREDIENTS

- 1 lb ground beef
- 1 tsp fresh garlic, minced
- ½ c onion, finely diced
- 8 oz mushrooms, sliced
- 1 c sour cream
- ¼ c beef stock (more or less depending on desired consistency)
- 1 Tbsp Worcestershire sauce
- ½ tsp ground pepper
- 1 loaf French bread, cut in half length wise
- 1 large tomato, thinly sliced
- 1 red, yellow or green bell pepper, sliced into thin rings
- 2c shredded sharp cheddar cheese
- 1 Spaghetti Seasoning portioned spice optional

## DIRECTIONS

1. Preheat oven to 375F
2. In a deep skillet, cook the ground beef with the onion and garlic until the ground beef is no longer pink and is well broken up. *OR season beef to taste with Spaghetti Seasoning.*
3. Drain and place the beef back into the pan with the mushrooms. Continue cooking until the mushrooms are softened and start to release their juice.
4. Stir in the sour cream, beef stock, Worcestershire sauce, and ground pepper. Stir until thoroughly combined. Set mixture aside.  
Tip: The mixture should be the consistency of mayonnaise. If the mixture seems too thick, add more stock, 1 Tbsp at a time, until the desired consistency is achieved. If the mixture seems too thin, add a bit more sour cream.

To assemble sandwich:

1. Slightly hollow out both sides of the French loaf to create an indentation that will allow your beef mixture to sit in the bread and not slide off.
2. Toast bread in the oven if desired.
3. Once the bread is toasted, evenly distribute the beef mixture between the two halves of the bread. Layer the tomatoes and the peppers on top in a slightly overlaying fashion, slice of tomato, slice of pepper, slice of tomato, etc. They should not be stacked on top of each other but should be layered down the length of the bread.
4. Evenly sprinkle the cheese over both halves.
5. Bake in the oven for 10-15 minutes, until the cheese is melted and starting to bubble.
6. Allow to cool for a few minutes to allow the cheese to set so it will not slide off the sandwich.
7. Cut into desired serving sizes and enjoy.



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## SHOPPING LIST

- fresh minced garlic
- onion
- mushrooms
- sour cream
- beef stock
- Worcestershire sauce
- ground pepper
- loaf French bread
- large tomato
- red, yellow or green
- bell pepper
- shredded sharp
- cheddar cheese

## SIDE OPTIONS

steamed broccoli  
green beans  
asparagus  
steamed cauliflower  
mixed greens side salad