



**RECIPE NAME:** Portobello Roast Beef Hoagies

**FROM THE KITCHEN OF:** Libby Raymond

### INGREDIENTS:

4 Hoagie Rolls, split  
4 T Butter, softened, divided  
1 t Italian seasoning  
¼ t garlic salt  
¾ # sliced deli roast beef, julienned  
½ # sliced baby Portobello mushrooms  
1 t dried rosemary, crushed  
¼ t pepper  
½ # provolone slices  
½ C sour cream  
1 T prepared horseradish

### INSTRUCTIONS:

Spread cut sides of buns with 2 Tbsp. butter; sprinkle with Italian seasoning and garlic salt. Set aside. In a large skillet, sauté the beef, mushrooms, rosemary, and pepper in remaining butter until mushrooms are tender. Spoon onto buns; top with cheese. Place onto baking sheet. Broil 2-3 inches for the heat for 2-4 minutes or until cheese is melted. In a small bowl, combine sour cream and horseradish; serve with sandwiches.

