

**Philly Cheesesteak Sloppy Joes** from Lady With the Red Rocker

(Adapted from [A Taste of Home Cooking](#) from [Rachael Ray](#))

1 tablespoon olive oil  
1 pound ground beef  
1 softball-sized onion, chopped  
1 green pepper, chopped  
¼ cup steak sauce  
1 cup beef stock  
Salt and ground black pepper  
dash garlic powder  
4 dinner rolls

**Cheese Sauce** (I doubled this, and we had some left over...;))

1 tablespoon butter  
1 tablespoon flour  
1 cup milk  
1 cup provolone, shredded

In large skillet over medium-high heat add the oil and then brown the ground beef, about 5-6 minutes. Add the onion and green pepper and cook another 3-4 minutes, until the vegetables start to get tender. Stir in the steak sauce and beef stock, season with salt and pepper, bring up to a bubble and simmer until most of the moisture cooks into the meat, about 5-10 minutes.

Split open rolls and remove most of the soft insides, leaving a bed to hold the meat mixture. Toast the rolls and set aside.

While the meat is cooking, melt the butter in a medium-size pot over medium-high heat. Stir in the flour and cook about 1 minute. Whisk in milk, bring up to a bubble and let thicken, about 2 minutes. Turn off heat and stir the cheese.

To serve, place a spoonful of the meat mixture onto the bottom of the rolls, then top with the cheese sauce and replace the top of the roll.