

CHICKEN CHEESESTEAK

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Servings: Up to 5
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Cooking Time: 40 Minutes
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Developed By: Farmer Focus



INGREDIENTS

- 1 package of Farmer Focus Boneless Skinless Chicken Breasts
- 1 red bell pepper
- 1 green bell pepper
- 1 sweet onion
- Hoagie Rolls
- Olive Oil
- Deli Sliced Provolone Cheese

Chicken Seasoning

- 1 tsp black pepper
- 1 tsp salt
- 1 tsp dried oregano
- 1 tsp dried thyme
- 1 tsp garlic powder
- 1 tsp onion powder

Optional Cheese Sauce

- 3 tablespoons butter
- 3 tablespoons all-purpose flour
- 1 ½ cups milk (whole or 2%)
- ¾ cup (6 oz.) grated Provolone cheese (or other melty cheese)
- Salt and pepper to taste

DIRECTIONS

1. Put chicken in freezer for 10-30 minutes to allow for easier slicing.
2. (Optional) Make cheese sauce – melt butter in small saucepan over medium heat. Once butter begins to sizzle, whisk in flour to create a roux, cooking until mixture gets golden and smells a bit nutty – about 2 minutes. Add in milk and stir until mixture is bubbling and thick, then reduce heat to low and stir in grated provolone cheese until everything is combined and creamy. Then salt and pepper to taste.
3. Pat dry and thinly slice chicken breasts sideways, perpendicular to the muscle grain. Season sliced chicken breasts with salt, pepper, oregano, thyme, garlic powder and onion powder.
4. Cook chicken in a skillet on medium high heat with a drizzle of olive oil. Flip chicken strips after 2-3 minutes, and finish cooking.
5. Slice and sauté sweet onion and bell peppers in a tablespoon of olive oil until soft, salt and pepper to taste.
6. Serve on toasted hoagie rolls with deli sliced provolone cheese and condiments of choice.