**BBQ Steak Sandwich**

DaytoDayDreams.com

Serves 4 or more

**Ingredients:**

1 lb outside round or any inexpensive cut, sliced thinly

Super fresh soft white buns

BBQ sauce - pick your favourite

1 tbsp. steak seasoning

1 cup of sliced or grated cheese of your choice, we prefer Provolone or Monterey Jack or Havarti, we've done it all.

1 onion - sliced

1 green pepper - sliced into strips

1 lb mushrooms - sliced

1/4 cup of beef broth - optional

Salt and pepper to taste

Oil for the pans

**Directions:**

1. Drizzle a fry pan with a little oil and sauté vegetables adding pepper & salt, cook until desired doneness.

2. at the same time drizzle another pan with a little oil and sauté beef with steak seasoning until desired doneness. (This is where I add beef broth sometimes and then it will evaporate while cooking)

3. Once steak is cooked, sprinkle cheese over the strips, turn off the heat and cover until cheese has melted.

4. Butter each bun with your favourite BBQ sauce

5. Add steak/cheese mixture to bun and top with sautéed veggies.

Enjoy!