Griddle Cheesesteak Sliders

Servings: 4 sliders Prep Time: 10 min Cook Time: 10 min



Ingredients:

- •1/2 lb. thin-sliced beef (ribeye or sirloin)
- •1/2 onion, sliced
- •1/2 green bell pepper, sliced (optional)
- •4 Hawaiian sweet rolls
- •4 slices provolone or American cheese
- •1 tbsp oil or butter
- •1.5 tsp Big Haole's Original Seasoning

Instructions:

- 1. Heat griddle or pan to medium-high. Sauté onion and bell pepper in oil until soft.
- 2. Add beef, sprinkle with Big Haole's Original, and cook until browned.
- 3. Toast rolls, add beef, top with cheese, and cover briefly to melt.
- 4. Serve hot as slider sandwiches or griddled to crisp the bottoms.