



Philly Cheese Pot Roast Sandwiches with Mushrooms and Onions

Recipe Courtesy of Robin Miller and Tyson Foods

Recipe serves 4

Preparation Time: 5-10 minutes

Cook Time: 12-30 minutes

Ingredients

- 2 teaspoons olive oil
- 1½ cups thinly sliced yellow onion
- 8 ounces sliced mushrooms
- 1 teaspoon dried thyme, optional
- 1 package (17.6 ounces) *Tyson® Beef Pot Roast in Gravy*
- 8 ounces sliced Swiss cheese
- 4 large hoagie rolls (about 6 inches long), halved

Preparation Instructions

1. Heat oil in a large skillet over medium heat. Add onion and cook 3 minutes, until soft. Add mushrooms and cook 3-5 minutes, until mushrooms are tender and onions are golden brown.
2. Add thyme, if using, and stir to coat. Cook 1 minute, until thyme is fragrant.
3. Empty contents of pot roast into tray. Using two forks, shred pot roast by pulling in opposite directions across the grain. Stir pot roast into gravy (in tray) until meat is coated and liquid is absorbed. Heat pot roast according to package directions (either in the tray, covered with a paper towel in the microwave, or in an oven-safe dish in the oven).
4. While pot roast is still hot, spoon onto halved hoagie rolls. Spoon any extra gravy over the top.
5. Top pot roast with onion-mushroom mixture and Swiss cheese. Serve hot.

Note: For bubbly, golden brown cheese on one half and a toasted roll on the other, place assembled sandwiches on a baking sheet, open-faced, and place under broiler. Broil 1 to 2 minutes, until cheese melts and bread is toasted.