



## **Grilled Philly Cheese Mushroom Sandwich (foodservice portions)**

*Recipe courtesy of the Mushroom Council and mushroominfo.com*

Serves: 24

24 large Portabella mushrooms, sliced  
6 large red onions, sliced in rounds  
12 bell peppers, quartered  
Canola oil  
2 tablespoons grilled steak seasoning  
24 Italian rolls, toasted  
48 slices provolone or American cheese or 1 1/2 pounds  
processed cheese spread

Brush both sides of mushrooms, onions, and peppers with oil and season with steak seasoning. Grill 5 minutes on each side. Thinly slice grilled vegetables and combine.



For each serving, to order: Lightly toast a bun on grill. Place 2 slices or 1 ounce cheese on each split roll, and top with about 1 1/2 cups mushroom mixture. Broil or bake until cheese is fully melted. Cut in half and serve immediately.