Bacon Blue Chicken Philly Cheese Steak

Description

Chicken Philly Cheese Steaks with a twist

Summary

Yield: 2
Source: My life as a Mrs.
Prep Time: 45 minutes
Category: Sandwiches
Cuisine: American

Ingredients

- 1 tsp salt
- 1/2 tsp garlic powder
- 1/4 tsp black pepper
- 1 tsp cayenne pepper
- 2 tbsps olive oil
- 1 Small Red Pepper, cored and thinly sliced
- 1 Small Green Pepper, cored and thinly sliced
- 1 Small Onion, peeled and thinly sliced
- 1 lb Boneless skinless chicken breast, sliced
- 4 slices Thick cut bacon, cooked crisp
- 2 ozs crumbled blue cheese
- 2 slices Provolone Cheese
- 2 6-8 " Sub Rolls

Instructions

1. Preheat 1 TBsp. olive oil in a large non-stick skillet over medium high heat. Mix salt, garlic powder, black pepper and cayenne in a small dish and set aside. When the oil is hot, add the peppers and onion. Saute, stirring often, until the peppers and onions are soft and begininng to brown. 15-20 minutes. Season with 1 tsp. of the salt mix. Remove from the skillet and set aside until ready to use.

2. Add last TBsp olive oil to the pan. Sprinkle remaining salt mixture over the chicken. Add seasoned chicken to the pan when the oil is nice and hot. Saute until the chicken is cooked completely (no pink remaining). Cooking time will depend on the size of the chicken.

3. Slice sub rolls - not quite all the way through - and spread open. Place in oven and broil for 30-45 seconds to allow inside to crisp slightly. Remove from oven and add half of the chicken to each roll and top with 1/2 of the pepper mixture. Add 2 slices of bacon to each sandwich and then sprinkle them both with 1 ounce of blue cheese. Lastly, top each sandwich with a slice of provolone cheese and place under the broiler until cheese is melted and the roll is golden brown.

Notes

Serve HOT!!!