Philly Cheese Steak Sandwich with garlic Mayo

8 Sandwiches

INGREDIENTS

2 cups mayonnaise

4 cloves garlic, minced

2 tablespoons olive oil

2 pounds beef, round steak, cut into thin strips

3 green bell peppers, cut into ¼ inch strips

3 onions, sliced into rings

Salt and pepper to taste

8 hoagie rolls, split lengthwise and toasted

2 (8 ounce) packages shredded mozzarella cheese

2 teaspoons dried oregano

DIRECTIONS

1. In a small bowl, combine mayonnaise and minced garlic. Cover, and refrigerate. Preheat oven to 500 degrees F
2. Heat oil in a large skillet over medium heat. Sauté beef until lightly browned.
3. Stir in green pepper and onion and season with salt and pepper. Sauté until vegetables are tender and remove from heat.
4. Spread each bun generously with garlic mayonnaise.
5. Divide beef mixture into the buns.
6. Top with shredded cheese, and sprinkle with oregano.
7. Place sandwiches on a baking pan.
8. Heat sandwiches in preheated oven, until cheese is melted or slightly browned.