

WINDY CITY BEEF SANDWICH

We build this legend on sturdy Italian rolls, topped with melted provolone cheese, and add a vibrant, zesty crunch with classic giardiniera vegetables. For those who love an extra kick, a dash of pepperoncini is always a delightful option.



Ingredients:

- 4/5 Beef Pot Roast with Gravy
- 12 ea. Italian rolls
- 1 lb. sliced provolone cheese
- 2 jars giardiniera vegetables
- 1 jar pepperoncini (optional)

Instructions:

1. Heat pot roast to 165°F
2. Toast Italian rolls
3. Place pot roast on roll, top with gravy and cheese
4. Melt cheese in oven if desired
5. Garnish with giardiniera and pepperoncini
6. Plate a 2 oz. cup of pot roast gravy

Product	Description	Code #	Pack Size
	Beef Pot Roast with Seasoned Gravy Pot Roast seasoned to perfection and cooked until it is fall-apart tender.	0775084	6/16 oz. Trays
		0105084	5/2 lb. Pouches

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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