



Italian Roast Beef

- 1 12-inch baguette (or 2 6-inch French rolls)
 - 2 tbsp olive oil
 - ¼ tsp sea salt
 - ¼ tsp fresh cracked black pepper
 - 2 slices aged provolone cheese, cut in half
 - 2 cup roasted red peppers in oil, drained and cut into strips
 - 8 oz. DaBecca Slices Rare Roast Beef
1. Preheat oven to 400°F
 2. Split the baguette in half lengthwise and open it like a book. Place cut side up on a sheet tray
 3. Drizzle the bread with the olive oil and sprinkle with sea salt and black pepper
 4. On one side of bread, place the aged provolone
 5. Top other side with roast beef and then roasted red peppers
 6. Bake in oven for 4-6 minutes or until cheese is melted.
 7. Remove from oven, close sandwich, and cut into two portions. Serve immediately.