

YIELD: 2

VEGAN PHILLY CHEESE

STEAK HOAGIES



Vegan Philly Cheese Steak Hoagies are full of meaty flavor with no fake cheese or meat- just fresh mushrooms, onions, and peppers! Our favorite vegan meal and perfect for lent. 19 grams of protein for a filling meal!

PREP TIME

5 minutes

COOK TIME

20 minutes

TOTAL TIME

25 minutes

INGREDIENTS

- 1 tbsp grape seed oil
- 1 large onion, sliced in half and then into slices
- 1 large bell pepper, sliced into long thin strips
- 2 portobello mushroom caps, stems removed, cut into long thin strips
- 8 oz shiitake mushrooms, stems removed
- 1 cup - 1/2 cup banana peppers
- 2 hoagie rolls
- 1 1/2 tbsp montreal steak seasoning
- veganaise, optional

INSTRUCTIONS

1. In a large, heavy skillet, heat oil.
2. Add onions and peppers, sautee on medium high, stirring often to prevent burning, until lightly browned (about 8 minutes).
3. Add shiitakes and portobellos, continue cooking until mushrooms are browned and softened, another 5-8 minutes.
4. When vegetables are softened and nicely browned, add montreal steak seasoning. Mix well.
5. Serve into toasted hoagie rolls and top with banana peppers.

NUTRITION INFORMATION

Yield 580

Amount Per Serving

Calories 433

Saturated Fat 1.6g

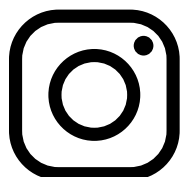
Sodium 2477mg

Carbohydrates 74.4g

Fiber 14.4g

Sugar 16.2g

Protein 17g



DID YOU MAKE THIS RECIPE?

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CUISINE: american / **CATEGORY:** Sandwich

<https://sweetcsdesigns.com/vegan-philly-cheese-steak-hoagies/>

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