

PHILLY HOAGIES

This is a real crowd pleaser! And so easy!

2 Tbsp high heat cooking oil
2 Portobello Mushrooms, sliced
1/2 medium Onion sliced
1 green pepper, sliced
2 cloves garlic, minced
2 Tbsp Braggs, tamari or shoyu
2 Tbsp Worstershire sauce (vegan version if you are vegan)
Hoagie rolls
Vegan mozzarella cheese (I prefer Daiya for this recipe)
Salt & Pepper to taste

Heat oil in skillet over med-high heat. Add veggies and cook until soft. Add sauces and season with s&p. While its cooking, slice hoagie (butter if you choose) and throw in toaster over for a couple minutes. Top with veggies and cheese and return to toaster oven for a few minutes until cheese is melted. I promise- this may be meat free but it is DAMN good!!!