

THE CHICAGO BISTRO BEEF SANDWICH

We layer this succulent beef onto sturdy Italian rolls, add creamy, melted Provolone cheese, and finish with a bright, zesty crunch from giardiniera vegetables. An optional kick of pepperoncini allows for customization.



Ingredients:

- 4/5 Beef Pot Roast with Seasoned 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
	Simply Crafted™ Beef Pot Roast with Seasoned Gravy	Pot Roast seasoned to perfection and cooked until it is fall-apart tender.	107508	6/16 oz. Trays

LEGEND: Dairy Free Gluten Free Kosher Vegan Vegetarian



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