

## **Roast Beef and Jack Sandwich**

Simple&Delicious Cooking Staff

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**Servings: 6**

**Preparation Time: 20 minutes**

**Bake Time: 15 minutes**

**1 tube (11 oz) refrigerated crusty French loaf bread dough**

**3 tablespoons butter, melted and divided**

**1/2 cup sweet orange bell pepper, chopped**

**1/2 cup red onion, chopped**

**1/2 pound deli roast beef, thinly sliced**

**2 cups (8 oz) Monterey Jack cheese, shredded**

**sprinkle Italian seasoning**

**sprinkle garlic salt**

Preheat the oven to 350 degrees.

In a small saute' pan, melt one tablespoon of butter and saute' the pepper and onion until translucent. Set aside.

Unroll the bread dough and pat into a 14x12-inch rectangle.

Spread the dough with one tablespoon of the softened butter.

Top the dough with the saute'ed onion and pepper.

Layer the roast beef and Monterey Jack cheese lengthwise down the center of the dough.

Sprinkle the Italian seasoning and garlic salt on top of the filling.

Bring the edges of the dough to the center over the filling. Pinch the seams to seal.

Place seam-side down on a greased baking sheet. Brush the top with the remaining butter.

Bake for 15 to 20 minutes or until golden brown.

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Per Serving (excluding unknown items): 289 Calories; 19g Fat (59.2% calories from fat); 21g Protein; 8g Carbohydrate; trace Dietary Fiber; 65mg Cholesterol; 870mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 2 1/2 Fat.