



Total Time  
**10 MIN.**

Serving & Size  
**SERVING (1 BUN FILLED WITH ABOUT 2 OZ BEEF WITH GR**

Difficulty  
**EASY**

Yields  
**24**

Turn leftover roast beef or deli beef into a delicious hot sandwich filling in no time! Sautee onions and add to hot roast beef and brown gravy for sandwich sure to please your guests.


Nutrition Facts	
Serving Size	SERVING (1 BUN FILLED WITH ABOUT 2 OZ BEEF WITH GR WITH GR)
<b>Amount Per Serving</b>	
<b>Calories</b>	298
<small>% Daily Value</small>	
<b>Total Fat</b>	5.9g <b>9%</b>
<b>Saturated Fat</b>	1.2g <b>6%</b>
<b>Cholesterol</b>	47mg <b>16%</b>
<b>Sodium</b>	722mg <b>30%</b>
<b>Total Carbohydrate</b>	35.7g <b>12%</b>
<b>Dietary Fiber</b>	1.5g <b>6%</b>
<b>Protein</b>	23.8g <b>48%</b>
Vitamin A	0% Vitamin C 1%
Calcium	5% Iron 16%

**INGREDIENTS** **WEIGHT** **MEASURE**

vegetable oil		1 tbsp.
onion, sliced	20 oz.	4 cups
<b>Campbell's® Brown Gravy</b> , 50 ounces each		1 cans
cooked roast beef, sliced	48 oz.	
long hard roll, split		24 ea.

**INSTRUCTIONS**

1. Heat oil in a large pan. Add sliced onions. Sauté for 7-10 minutes, until onions start to brown on medium heat.
2. Pour in brown gravy. Heat to a boil, reduce to a simmer.
3. Add sliced roasted beef. Stir until beef is coated in gravy.  
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.  
CCP: Hold for hot service at 140°F or higher until needed.
4. To Assemble: Divide beef mixture (about 2 ounces) between buns. Serve immediately.

 **TIP**

Optional - add black pepper and/or cheese (Provolone or Swiss is recommended).