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## Chicken Philly Cheese(steaks)

*By Susie Iventosch*

(Serves 4)

### INGREDIENTS

- 4 hoagie rolls, or a nice rustic baguette, cut into four sandwich-sized pieces
- 3 boneless, skinless chicken breasts, cut into thin strips
- 2 tablespoons olive oil
- 1 teaspoon Johnny's seasoning salt (or your favorite seasoning salt)
- 1 red bell pepper, cut into julienne strips
- 1 yellow or orange bell pepper, cut into julienne strips
- 1 red or yellow onion, halved and thinly sliced
- 8 slices provolone cheese, (4 cut into strips, and 4 kept whole)

### DIRECTIONS

In a large skillet, heat olive oil and place chicken strips in pan. Season with Johnny's and cook over medium heat until cooked through. Remove chicken from pan.

In the same pan, add onions and bell peppers and cook until tender and just beginning to caramelize. Add chicken back into pan along with the strips of provolone. Heat until cheese is melted through and chicken is hot. Lay the remaining slices of cheese on top and cook until melted. Meanwhile, toast or heat rolls. When ready to serve, spoon a healthy portion of the Philly chicken mixture over the bottom of each roll, trying to keep the melted cheese on top, and close up the sandwich with the other half of the roll. Enjoy!

### Buffalo Chicken Dip

#### INGREDIENTS

- 1 8-ounce package cream cheese (I used light cream cheese)
- 1 cup of Ranch dressing (I used Lighthouse's OPA Greek Yogurt Ranch)
- 3/4 to 1 cup of Frank's RedHot Buffalo Wing Sauce (medium temp)
- 1 cup cooked, shredded chicken
- 1 bag of your favorite dipping chips (Doritos, Fritos, Tortilla chips, etc.)

#### DIRECTIONS

Place all ingredients in an oven-safe dish. Bake at 350F for approximately 20 minutes, or until bubbly and heated all the way through. Remove from oven and dip away!

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