Cauliflower Cheesesteak Sandwiches with Warm Mushroom & Arugula Salad Our vegetarian take on the cheesesteak sandwichshowcasing seasonal cauliflower as its hearty filling - offers all the cheesy, savory goodness of the original. With crispy rolls, onion, bell pepper and the pickled bite of pepperoncini, it makes for an incredibly satisfying dinner. To round out the sandwiches, we're pairing them with a salad of peppery arugula and sautéed oyster mushrooms. Finishing the mushrooms with sherry vinegar brightens their flavor (and forms a light dressing for the salad).



Ingredients

- 2 Sandwich Rolls
- 4 Slices Provolone Cheese
- 4 Ounces Oyster Mushrooms
- 2 Cloves Garlic
- 2 Ounces Arugula
- 1 Green Bell Pepper
- 1 Head Cauliflower
- 1 Yellow Onion

Knick Knacks

- 4 Pepperoncini
- 2 Tablespoons Sherry Vinegar
- 1 Tablespoon Vegetarian Worcestershire Sauce

Makes 2 Servings

About 570 Calories Per Serving

Prep Time: 15 min | Cook Time: 25 to 35 min



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Cut out and discard the cauliflower core; cut the head into bite-sized florets. Peel, halve and thinly slice the onion. Remove and discard the stem, ribs and seeds of the bell pepper; thinly slice. Peel and mince the garlic. Tear the mushrooms into bite-sized pieces. Slice the rolls lengthwise, keeping them intact (they should look like hot dog buns). Cut off and discard the pepperoncini stems; thinly slice the pepperoncini crosswise into rings.



Roast the cauliflower:

Place the **cauliflower** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast, stirring halfway through, 20 to 22 minutes, or until browned and tender when pierced with a fork. Remove from the oven, leaving the oven on.



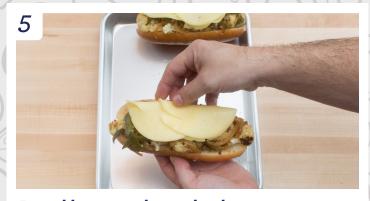
Cook the onion & bell pepper:

While the cauliflower roasts, in a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion** and **bell pepper**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until lightly browned and softened. Add the **garlic** and cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Remove from heat and stir in the **Worcestershire sauce**; season with salt and pepper to taste. Transfer to a large bowl and set aside in a warm place. Wipe out the pan.



Cook the mushrooms:

While the cauliflower continues to roast, in the pan used to cook the onion and bell pepper, heat 2 teaspoons of olive oil on medium-high until hot. Add the **mushrooms** and cook, stirring occasionally, 4 to 6 minutes, or until browned and crispy. Turn off the heat and stir in the **vinegar** and ½ **cup of water**, scraping up any browned bits from the bottom of the pan. Season with salt and pepper to taste. Transfer the cooked mushrooms and liquid to a large bowl.



Assemble & toast the sandwiches:

Place the **rolls** on a clean, dry work surface. Transfer the **roasted cauliflower** to the bowl of **cooked onion and bell pepper**; toss to combine and season with salt and pepper to taste. Divide the vegetable filling between the rolls; top with the **cheese**. Wipe off the sheet pan used to roast the cauliflower. Place the sandwiches on the sheet pan and toast in the oven 2 to 3 minutes, or until warmed through and the cheese has melted. Remove from the oven.



Make the salad & plate your dish:

While the sandwiches toast, add the **arugula** to the bowl of **cooked mushrooms**; season with salt and pepper. Drizzle with olive oil and toss to combine; season with salt and pepper to taste. Divide the **toasted sandwiches** and salad between 2 plates. Garnish the sandwiches with the **pepperoncini**. Enjoy!