



Stouffer's[®] Salisbury Steak Sandwich

Yield: 12 servings



RRS#	Ingredients	Measure
200020	Butter, salted	2 oz
1130979	Garlic Powder	1 oz
790190	Mushrooms, sliced	12 oz
790317	Fresh Dill, chopped	1 tbsp
307600	Stouffers Salisbury Steak with Gravy	69 oz (1 tray)
320598	French Hoagie	12 each
111312	Mayonnaise	1/2 cup
790351	Fresh Spinach	24 leaves

Preparation:

1. In a saucepan, heat butter or margarine. Sauté garlic for 2-3 minutes stirring frequently. Add mushrooms. Sauté for an additional 3-4 minutes. Set aside.
2. Prepare Salisbury Steak according to label directions.
3. Spread each side of French Hoagie roll with mayonnaise. Top with spinach leaves, Salisbury Steak and 1 oz sautéed mushrooms. Serve.

If you price this sandwich on your menu at \$5.99, you could make \$207.36 on every case of Salisbury Steak!

Use this same Salisbury Steak and serve as a dinner entrée priced at \$9.99 and increase your earnings up to 33% on one case!

Recipe from NestleProfessional.com