



# CHICKEN PHILLIES

Serves 4

## Ingredients

- 3 tbsp olive oil
- 1 green bell pepper- sliced
- 8 mushrooms- sliced
- 1/2 medium onion- sliced
- 1 tsp pepper
- salt to taste
- 1 lb chicken breast- sliced
- 1 tbsp garlic
- 1 tsp cumin
- 1 tsp chili powder
- Sliced mozzarella cheese
- 4 hoagie rolls

## Directions

1. In a frying pan, heat 1 tbsp oil and saute sliced peppers, onion, mushrooms and pepper for about 5 min.
2. Remove veggies and set aside.
- 3 Add remaining 2 tbsp of oil to pan and add chicken, garlic, cumin and chili powder. Cook until chicken reaches an internal temperature of 165 degrees.
4. Slice hoagie rolls and fill with chicken and then vegetables. Top with a slice of cheese.
5. Put phillies on baking sheet and place in oven on broil. Cook until cheese has melted. Be careful not to burn the cheese!