



THE ingles TABLE

with Chef Clarence Robinson
Steak and Cheese Football Croissants

Shopping List

- 8 count crescent rolls (dough)
- 3 lbs thin cut sirloin or beef tenderloin
- 1 cup of diced peppers, onions & mushrooms
- Salt and pepper to taste
- Soy sauce
- 2 Tblsp minced garlic
- 4 slices provolone cheese (about 1 oz each), cut in half

Cooking Instructions

- 1) Preheat oven to 375 degrees.
- 2) Season steak with salt & pepper.
- 3) Cook steak in a medium-sized pan over medium heat for about 5 minutes, stirring occasionally. Remove the meat from the pan and set aside to rest.
- 4) Add the peppers, onions, and mushrooms and soy sauce to the pan and cook for about 2 minutes.
- 5) Add the steak back to the pan with the vegetables. Set aside.
- 6) Spray large cookie sheet with cooking spray or line with parchment paper. Separate dough into 8 triangles. Place beef and vegetable mixture evenly on wide ends of each triangle; top each with one cheese half.
- 7) Roll up each crescent, ending at tip of triangle (roll-ups will be full). Place with tips down on cookie sheet.
- 8) Bake 15 to 19 minutes or until deep golden brown and heated through. Serve warm.



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