

Picante Roast Beef Sandwich

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	teaspoons	olive oil
1/2	cup	diced onion
3	cloves	garlic - minced
12	ounces	sliced roast beef - sliced into strips
14	ounces	canned tomatoes
4	ounces	canned minced green chiles
2	tablespoons	fresh lime juice
1	teaspoon	ground cumin
2	tablespoons	chopped fresh cilantro
		salt and pepper
4		sandwich rolls - sliced in half

Heat oil in a large skillet over medium heat. Add onion and garlic and saute 3 minutes, until soft. Add roast beef slices and saute 3-5 minutes, until browned on all sides, stirring frequently. Add tomatoes, green chiles, lime juice and cumin and stir to combine. Bring to a simmer and cook for 5 minutes.

Remove from heat and stir in cilantro. Season with salt and pepper. Spoon into rolls with plenty of sauce.