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Roast Beef Subs

- 1 (1-ounce) envelope onion soup mix
- 1 Tbsp all-purpose flour
- 1 Tsp ground cumin
- 1/2 Tsp chili powder
- 1 Cup water
- 1 Cup chunky salsa
- 2 (16-ounce) Italian bread loaves
- 4 Cups shredded lettuce
- 1 Pound deli roast beef slices
- 2 Tomatoes, seeded and diced
- 2 Cups (8 ounces) shredded Colby-Monterey Jack cheese blend

- 1) Combine first 4 ingredients in a microwave-safe bowl.
- 2) Stir in 1 cup water; cover with plastic wrap, folding back a corner to allow steam to escape.
- 3) Microwave at HIGH 4 to 5 minutes or until thickened, stirring once.
- 4) Stir in salsa.
- 5) SLICE off top one-third of each bread loaf lengthwise; hollow out bottoms of loaves, leaving 1-inch-thick shells.
- 6) Place 1 cup lettuce in bottom of each shell.
- 7) Layer each with half of roast beef, half of salsa mixture, and remaining roast beef. Sprinkle with tomato and cheese; spread with remaining salsa mixture, and sprinkle with remaining lettuce.
- 8) COVER with bread tops, and press down lightly. If desired, wrap in plastic wrap and chill.

Makes 8-10 Servings