

Treasure Barrel

Chicken Cheese Steak Sandwich – Ultimate Classic

15 min Prep time	**12 min** Cook time	**27 min** Total time
2 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 chicken breasts, thinly sliced
- [ ] 4 slices provolone cheese
- [ ] 2 sturdy sandwich rolls, split
- [ ] 1 tbsp olive oil
- [ ] 1 tsp garlic powder
- [ ] ½ tsp smoked paprika
- [ ] ¼ tsp black pepper
- [ ] A pinch of salt
- [ ] 1 tsp lemon juice
- [ ] 1 tsp honey

Instructions

1. Pat the chicken slices dry, then toss with garlic powder, smoked paprika, black pepper, and a pinch of salt. Let it rest while you heat a skillet.
2. Add olive oil to a medium-high skillet. When shimmering, lay the chicken in a single layer and sear for 2–3 minutes, stirring gently until just cooked through.
3. Lay the provolone slices over the chicken, drizzle with lemon juice and honey, then cover the pan for 30 seconds to let the cheese melt into silky ribbons.
4. While the cheese melts, toast the rolled breads until lightly golden. Assemble each sandwich by layering the cheesy chicken on the bottom half, then top with the other half of the roll.
5. Serve immediately, enjoying the warm roll, tender chicken, and stretchy cheese. Optional: pair with a side of cheesy garlic bread for extra comfort.

Nutrition per serving

420 kcal	28 g	38 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a spicier bite, add a pinch of red pepper flakes with the seasoning.
- For extra crispness, spread a thin layer of butter on the roll before toasting.
- You can swap provolone for mozzarella for a milder melt.