


Treasure Barrel

# Philly Cheesesteak Sandwich Recipe - Quick Dinner Ideas

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| **15 min** Prep time | **15 min** Cook time | **30 min** Total time |
| **4** Servings | **Easy** Difficulty | **American** Cuisine |

## Ingredients

### For the Sandwich

- [ ] 1½ lbs ribeye steak, sliced very thin
- [ ] 4 Italian sandwich rolls
- [ ] 8 slices provolone cheese
- [ ] 2 large green bell peppers, sliced thin
- [ ] 1 large onion, sliced thin
- [ ] 2 tbsp olive oil
- [ ] 1 tbsp Worcestershire sauce
- [ ] Salt and black pepper to taste

## Instructions

1. Slice the steak as thin as possible. I find freezing it for 20-30 minutes first makes this much easier. Slice against the grain for maximum tenderness.
2. Heat 1 tablespoon of olive oil in a large skillet over medium-high heat. Add the onions and cook for 3-4 minutes until they start to soften. Add the peppers and cook another 4-5 minutes until tender but still with some crunch. Remove from skillet and set aside.
3. Add the remaining tablespoon of oil to the same skillet. When hot, add the sliced beef in a single layer - you might need to do this in batches. Season with salt and pepper. Cook for 2-3 minutes per side until browned and cooked through.
4. Return the peppers and onions to the skillet with the beef. Add the Worcestershire sauce and toss everything together. Cook for another minute to heat through.
5. Split the rolls and toast them lightly if desired. Divide the beef mixture among the bottom halves of the rolls. Top each with 2 slices of provolone cheese.
6. Place under the broiler for 1-2 minutes until the cheese is melted and bubbly. Top with the other half of the roll and serve immediately.

### Nutrition per serving

| 580 kcal | 38 g | 42 g | 28 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- Slice the beef as thin as possible for the most tender result
- Don't overcrowd the skillet when cooking the beef - cook in batches if needed
- Toasting the rolls prevents them from getting soggy
- Serve immediately for the best texture and flavor