

Philly Cheesesteak Sandviç

Authentic Philly Cheesesteak recipe with thinly sliced ribeye, caramelized onions, and melted provolone cheese on a hoagie roll. Ready in 45 minutes!

30

HAZIRLIK DK

15

PIRME DK

45

TOPLAM DK

2

PORSIYON

Medium

ZORLUK

Philly Cheesesteak Sandviç

Malzemeler

- 2 tbsp butter
- 1 onion
- 1 lb steak
- 2 hoagie roll
- 0 pinch salt
- 0 pinch black pepper
- 10 slice kashari cheese

Yapılış

- Prepare the Meat**

Place the 1 lb ribeye steak in the freezer for 30 minutes to firm up for easier slicing.
- Remove the steak from the freezer and slice against the grain into very thin strips, about 1/8 inch thick. Trim any excess fat as you slice.
- Cook the Onions**

Heat 2 tablespoons of oil in a large cast iron skillet or heavy pan over medium heat until shimmering.
- Add the sliced onion and cook, stirring occasionally, until soft and caramelized, about 8-10 minutes.
- Cook the Steak**

Push the onions to one side of the pan and add the sliced ribeye to the empty space. Break up the meat with the edge of a spatula as it cooks.
- Season the steak with a pinch of salt and a pinch of black pepper. Cook, stirring frequently, until the meat is browned and cooked through, about 3-4 minutes.
- Mix the onions back into the steak and divide the mixture into 2 equal portions in the pan, shaping each portion to match the length of your hoagie rolls.
- Assemble the Sandwiches**

Top each portion of steak and onions with 5 slices of provolone cheese. Cover the pan with a lid and cook for 1-2 minutes until the cheese melts completely.
- Split the 2 hoagie rolls lengthwise and place them cut-side down over each portion of cheesy steak to warm the bread, about 1 minute.

10 Finish and Serve

Using a large spatula, carefully flip each portion of steak and cheese into the warmed hoagie rolls.

11 Cut each sandwich in half diagonally and serve immediately while hot.

?puçlar?

Freeze the ribeye steak for 30 minutes before slicing to achieve paper-thin cuts that are essential for authentic texture and quick cooking.

Use beef tallow or a high smoke point oil for cooking to achieve the proper sear and add authentic flavor. Butter or vegetable oil can substitute if beef tallow isn't available.

Cook the meat on high heat and break it up with a spatula edge as it cooks to create the characteristic small pieces of beef.

Don't skip the steaming step—covering the cheese-topped meat for a minute allows proper melting and helps flavors meld together.

Warm the hoagie rolls slightly before assembly to help them absorb the meat juices and cheese for maximum flavor.

Use a cast iron pan or heavy skillet to replicate the flat-top grill effect used in authentic Philadelphia cheesesteak shops.

Season the meat simply with just salt and pepper—the focus should be on the quality of the beef and the melted cheese.

Serve immediately while the cheese is still melted and the sandwich is hot for the best dining experience.