

How to Make Juicy Philly Cheesesteaks in a Pressure Cooker

This pressure cooker Philly cheesesteak recipe stands out for several reasons:



TIME
15 min

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INGREDIENTS

- 1 pound ribeye steak, thinly sliced
- 1 onion, sliced
- 1 green bell pepper, sliced
- 2 cloves garlic, minced
- 1 cup beef broth
- 4 hoagie rolls
- 8 slices provolone cheese
- Salt and pepper to taste

DIRECTIONS

1. Growing up in a small town, my family would often take road trips to Philadelphia, where the aroma of sizzling beef and melted cheese wafted through the streets. Those moments spent devouring authentic Philly cheesesteaks became cherished memories, and now, I can recreate that magic in my own kitchen using a pressure cooker. This recipe is not just about food; it's about reliving those joyful experiences with every bite.

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Original recipe: <https://chefmaniac.com/how-to-make-juicy-philly-cheesesteaks-in-a-pressure-cooker/>