

These Steak Sliders with Caramelized Onions and Bell Peppers Are the Ultimate Crowd-Pleaser

Why You'll Love These Steak Sliders



OVEN
350°F

TIME
4 min

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INGREDIENTS

You'll Need

For the Steak: 1 lb flank steak or sirloin, thinly sliced against the grain 1 tbsp olive oil 1 tsp garlic powder 1 tsp onion powder Salt and freshly ground black pepper, to taste:

For the Caramelized Onions and Bell Peppers: 1 tbsp olive oil 1 large onion, thinly sliced 1 bell pepper, thinly sliced (any color works!) Salt and freshly ground black pepper, to taste:

For the Sliders: 12 soft dinner rolls or slider buns 2 tbsp melted butter (for brushing) 1 tbsp chopped fresh parsley (optional, for garnish) How I Make These Sliders (:

DIRECTIONS

1. Step-by-: Step)
2. Sear the : Steak
3. I heat 1 tablespoon of olive oil in a large skillet or grill pan over medium-high heat. While it heats, I season the steak slices with garlic powder, onion powder, salt, and pepper.
4. Once the pan is hot, I add the steak and cook for about
5. 3-4 minutes
6. , stirring occasionally, until the meat is browned and cooked through. I remove it from the pan and keep it warm.
7. Caramelize the : Onions and Peppers
8. In the same skillet (hello, flavor!), I add another tablespoon of olive oil and toss in the sliced onions and bell peppers. I season them with salt and pepper and cook over medium heat for about
9. 10-12 minutes
10. , stirring occasionally, until the onions are soft and golden and the peppers are tender.
11. The natural sugars in the onions slowly caramelize, bringing out a deep, savory sweetness that takes the sliders to the next level.
12. Toast the : Slider Rolls
13. I preheat the oven to
14. 350°F (175°C)
15. . I slice the rolls in half and lay them on a baking sheet, cut side up. I brush them generously with melted butter and toast them in the oven for

16. 5-7 minutes
17. , until golden and slightly crisp.
18. This step adds a nice texture contrast and helps the rolls hold up to the juicy steak filling.
19. Assemble the : Sliders
20. On the bottom halves of the toasted rolls, I layer slices of the cooked steak. Then I top each one with a spoonful of the caramelized onion and pepper mixture. I crown each stack with the top half of the roll, pressing gently to hold it all together.
21. Serve and : Enjoy
22. I arrange the sliders on a serving tray and garnish with chopped parsley for a little color and freshness. These are best served warm, but trust me-they're still fantastic at room temp.
23. How I : Like to Serve Them
24. These sliders are perfect for sharing but also make a great weeknight dinner. Here are a few of my favorite

More recipes: [ChefManiac.com](https://chefmaniac.com)

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