

## Sourdough Steak Grilled Cheese with Onions & Peppers

What happens when two comfort food legends collide? You get the



**TIME**  
**7 min**

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**ChefManiac**

### INGREDIENTS

- 1 lb cooked steak (ribeye or sirloin), thinly sliced
- 4 slices of bread (sourdough, ciabatta, or Texas toast)
- 4 slices of cheese (provolone, Swiss, or cheddar)
- 2 tbsp butter, softened
- $\frac{1}{2}$  cup sautéed onions (optional)
- $\frac{1}{2}$  cup sautéed bell peppers (optional)
- Salt and pepper to taste

#### Ingredient Notes & Swaps:

**Steak:** Use leftover ribeye, sirloin, or even flank steak. Want a shortcut? Try shaved steak or even roast beef.

**Cheese:** Provolone gives it that classic Philly taste, cheddar adds bite, Swiss melts like a dream.

**Bread:** Sourdough is my go-to for structure and flavor, but Texas toast is great for a diner-style experience.

**Veggies:** Onions and peppers are optional-but highly recommended for extra flavor and texture.

#### Step-by-Step Directions:

1. Prepare the Steak:
2. Sauté the Veggies (Optional but Awesome):
3. Build the Sandwich:

Spread butter on one side of each bread slice.

On the unbuttered side, layer cheese, steak, sautéed onions and peppers, then another slice of

cheese.

Top with the second slice of bread, buttered side out.

#### 4. Grill It Up:

Heat a skillet or griddle over medium heat.

Cook each sandwich for 3-4 minutes per side until golden brown and crispy, and the cheese is fully melted.

#### 5. Serve:

Let cool slightly, slice, and serve hot.

Optionally, dip in au jus, garlic aioli, or spicy ketchup for even more flavor.

#### Tips for Success:

Let Steak Rest Before Slicing - Keeps it juicy and tender.

Use Room-Temp Butter - Spreads easily without tearing the bread.

Low and Slow Is Key - Medium heat allows the cheese to melt without burning the bread.

Double Cheese Layer - One below and one above the steak ensures even melt and cohesion.

#### What to Serve With Steak Grilled Cheese:

Crockpot Nacho Dip and tortilla chips

Dorito Casserole as a side dish for a Tex-Mex twist

Easy Cheese-Stuffed Chicken Wontons for party vibes

Easy Turkey Wings if you're doing a full comfort-food spread

## DIRECTIONS

1. Prepare the Steak: If not already cooked, grill or pan-sear the steak to your preferred doneness. Let it rest, then slice thinly against the grain to keep it tender.
2. Sauté the Veggies (Optional but Awesome): In a skillet with a bit of butter or oil, sauté onions and bell peppers over medium heat until soft and caramelized (about 5-7 minutes). Season with salt and pepper.
3. Build the Sandwich: Spread butter on one side of each bread slice.
4. On the unbuttered side, layer cheese, steak, sautéed onions and peppers, then another slice of cheese.
5. Top with the second slice of bread, buttered side out.
6. Grill It Up: Heat a skillet or griddle over medium heat.
7. Cook each sandwich for 3-4 minutes per side until golden brown and crispy, and the cheese is fully melted.
8. Serve: Let cool slightly, slice, and serve hot.
9. Optionally, dip in au jus, garlic aioli, or spicy ketchup for even more flavor.
10. Tips for Success: Let Steak Rest Before Slicing - Keeps it juicy and tender.
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12. Low and : Slow Is Key - Medium heat allows the cheese to melt without burning the bread.
13. Double : Cheese Layer - One below and one above the steak ensures even melt and cohesion.

14. What to Serve With Steak Grilled Cheese: Make this sandwich a full meal by pairing it with:
15. Crockpot : Nacho Dip and tortilla chips
16. Dorito : Casserole as a side dish for a Tex-Mex twist
17. Easy : Cheese-Stuffed Chicken Wontons for party vibes
18. Easy : Turkey Wings if you're doing a full comfort-food spread
19. Sweet potato fries, coleslaw, or even a crunchy pickle on the side
20. Storage & Leftovers: Refrigerate: Wrap leftovers in foil or store in an airtight container for up to 2 days.
21. Reheat: Best reheated in a skillet to bring back the crisp. Avoid the microwave if you want it to stay crunchy.
22. Make-: Ahead Tip: Cook the steak and prep the veggies in advance so assembling is a breeze.
23. More Recipes You'll Love: For more comfort food classics and craveable ideas, check out:
24. Sheet : Pan Quesadillas
25. Dorito : Casserole

## SWAPS & NOTES

& Swaps Steak: Use leftover ribeye, sirloin, or even flank steak.

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

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