

The Best Homemade Philly Cheesesteak with Provolone and Peppers

big flavor with simple ingredients



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30 min

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INGREDIENTS

- 1 lb ribeye steak, thinly sliced
- 1 long hoagie roll
- 1 cup provolone cheese, shredded
- 1 small onion, sliced
- 1 green bell pepper, sliced
- 2 tbsp butter
- 1 tsp salt
- $\frac{1}{2}$ tsp black pepper
- 1 tbsp olive oil

DIRECTIONS

- SautØ the Veggies:** Heat olive oil in a skillet over medium heat. Add onions and bell peppers. Cook for about 5 minutes, stirring occasionally, until softened and lightly caramelized. Remove from the skillet and set aside.
- Cook the Steak:** In the same skillet, melt the butter. Add thinly sliced steak and season with salt and black pepper. Cook for 3-4 minutes, stirring occasionally, until browned and just cooked through.
- Toast the Roll:** Split the hoagie roll and lightly toast it in the skillet or under a broiler until just crisp.
- Assemble the Cheesesteak:** Layer steak into the toasted hoagie, then top with the sautØed veggies and shredded provolone. Return the sandwich to the skillet or place under a broiler, covered if using a skillet, and cook for 2-3 minutes until the cheese is melted.
- Serve:** Serve hot, slice in half, and enjoy that gooey, beefy bite.

TIPS FOR SUCCESS

Freeze the steak for 20 minutes before slicing for easier, thinner cuts.

Use a hoagie roll with structure so it holds the filling without getting soggy.

Don't overcook the steak -a quick sear is all it needs.

Customize it : swap in American cheese, Cheez Whiz (for Philly purists), or even pepper jack for heat.

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

Original recipe: <https://chefmaniac.com/the-best-homemade-philly-cheesesteak-with-provolone-and-peppers/>