

Italian Breaded Steak Sandwich - Crispy, Cheesy, and Loaded with Flavor

Italian Breaded Steak Sandwich - Crispy, Cheesy, and Pure Comfort



OVEN
350°F

TIME
4 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Breaded Steak:

4 boneless rib-eye steaks (or preferred cut, pounded thin)

1 cup all-purpose flour

2 large eggs, beaten

1 ½ cups Italian-style breadcrumbs

¾ cup grated Parmesan cheese

1 tsp garlic powder

1 tsp onion powder

1 tsp dried oregano

Salt and pepper to taste

Olive oil, for frying

For the Sandwich:

4 Italian sandwich rolls (or sub rolls)

1 ½ cups marinara sauce

1 ½ cups shredded mozzarella cheese

Fresh basil or parsley for garnish (optional)

DIRECTIONS

1. Prep the Breaded Steak: Season steaks with salt and pepper.
2. In 3 shallow bowls: Mix flour, garlic powder, onion powder, and oregano.
3. Beat eggs in the second bowl.
4. Combine breadcrumbs and : Parmesan in the third.
5. Dredge each steak: flour -> egg -> breadcrumb mix. Press crumbs gently to coat well.
6. Fry the Steaks: Heat olive oil in a large skillet over medium heat.
7. Cook breaded steaks for 3-4 minutes per side, or until golden and crisp.
8. Transfer to a paper towel-lined plate to drain.
9. Assemble the Sandwich: Preheat oven to 350°F (175°C).
10. Slice rolls horizontally, leaving one edge hinged.
11. Spoon marinara on the bottom of each roll. Add one breaded steak.
12. Top with more sauce and shredded mozzarella.
13. Bake to Melt: Place sandwiches on a baking sheet and bake for 5-7 minutes, or until cheese is melty and bubbly.
14. Garnish and Serve: Sprinkle with fresh basil or parsley if desired.
15. Serve hot-extra napkins recommended!

SWAPS & NOTES

: crispy coating, juicy steak, zesty sauce, and gooey cheese.

It's a comforting fusion of classic Italian flavors and hearty diner-style indulgence.

Plus, the prep is straightforward, and the payoff is huge.

It's my go-to when I want something that feels like takeout-but better and homemade.

TIPS FOR SUCCESS

Pound the steak thin for faster, even cooking and better texture.

Don't overcrowd the skillet; cook in batches if needed.

Toasting the rolls lightly before assembling adds a nice crunch barrier to the sauce.

Add a little red chili flake to the marinara for a spicy kick.

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

Original recipe: <https://chefmaniac.com/italian-breaded-steak-sandwich-crispy-cheesy-and-loaded-with-flavor/>