

Ultimate Loaded Cheesesteak Sandwiches - Gooney, Meaty, Perfect

Loaded Cheesesteak Sandwiches: Bold Flavor, Big Satisfaction



TIME
30 min

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INGREDIENTS

- 1 lb ribeye steak or sirloin, very thinly sliced
- Salt and black pepper, to taste
- 1 tbsp vegetable oil
- 1 large onion, thinly sliced
- 1 green bell pepper, thinly sliced
- 1 red bell pepper, thinly sliced
- 6 slices provolone cheese (or American/Cheez Whiz if preferred)
- 2 hoagie rolls or sub rolls
- 1 tbsp butter, for toasting the rolls

DIRECTIONS

- 1.** Prep the Steak: Freeze the steak for about 30 minutes for easier slicing. Using a sharp knife, slice it as thinly as possible against the grain. Lightly season with salt and pepper.
- 2.** Sauté the Vegetables: Heat half of the oil in a skillet over medium heat. Add the onions and bell peppers, cooking until soft and lightly caramelized (about 8-10 minutes). Remove from skillet and set aside.
- 3.** Cook the Steak: In the same skillet, heat the remaining oil over high heat. Add the sliced steak in a single layer and sear for about 2-3 minutes until browned. Don't overcrowd the pan. Return the peppers and onions to the skillet and mix with the beef.
- 4.** Melt the Cheese: Lay the cheese slices directly on top of the meat and vegetables. Reduce heat to low, cover with a lid for 1-2 minutes, or until cheese is melted. Stir to combine into one gooey, delicious mix.
- 5.** Toast the Rolls: While the cheese is melting, butter the inside of your hoagie rolls and toast them in a hot skillet or under a broiler until golden brown.
- 6.** Assemble & Serve: Pile the cheesy steak and veggie mixture into the warm rolls. Serve immediately on a tray or cutting board for that irresistible presentation.

TIPS FOR SUCCESS

Freeze before slicing : A short freeze makes slicing the steak thinly much easier and safer.

Customize your cheese : Go traditional with Cheez Whiz, creamy with provolone, or use white American for melty perfection.

It adds texture and keeps the rolls from getting soggy.

Double it for a crowd : Just use a sheet pan to keep everything warm in the oven after assembly.

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

Original recipe: <https://chefmaniac.com/ultimate-loaded-cheesesteak-sandwiches-goey-meaty-perfect/>