

Crispy Philly Cheesesteak Egg Rolls: A Flavor-Packed Twist on a Classic

bold, cheesy flavors of a classic Philly cheesesteak



OVEN
350°F

TIME
15 min

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INGREDIENTS

For the Filling:

- 1 pound ribeye steak or flank steak, thinly sliced
- 1 tablespoon olive oil
- 1 small onion, diced
- 1 small green bell pepper, diced
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{8}$ teaspoon black pepper
- $\frac{1}{8}$ teaspoon garlic powder
- $\frac{1}{8}$ teaspoon Worcestershire sauce

1 cup shredded provolone or mozzarella cheese

For the Egg Rolls:

- 12 egg roll wrappers
- 1 egg (beaten, for sealing)
- Oil for frying (vegetable or canola)

How to Make Crispy Philly Cheesesteak Egg Rolls:

1. Cook the Steak Filling:

Heat olive oil in a skillet over medium-high heat.

Add the sliced steak and cook for 2-3 minutes, until browned.

Stir in the onions, bell peppers, salt, black pepper, garlic powder, and Worcestershire sauce.

Cook for 5 minutes, until the veggies are soft.

Remove from heat and let cool slightly.

2. Assemble the Egg Rolls:

Lay an egg roll wrapper on a clean surface in a diamond shape.

Place 2 tablespoons of steak filling in the center and sprinkle with cheese.

Fold the bottom corner over the filling, tuck in the sides, and roll tightly.

Brush the top corner with beaten egg and seal.

Repeat for all egg rolls.

3. Fry Until Crispy:

Heat oil in a deep pan to 350°F (175°C).

Fry the egg rolls in batches for 2-3 minutes per side, until golden brown and crispy.

Drain on paper towels before serving.

4. Serve and Enjoy:

Serve hot with cheese sauce, ranch, or your favorite dipping sauce.

My Best Tips for Perfect Philly Cheesesteak Egg Rolls:

Use high-quality steak - Ribeye or flank steak gives the best flavor.

Don't overfill the wrappers - Too much filling can cause them to burst while frying.

Make them ahead - Assemble the egg rolls and freeze before frying for easy meal prep.

DIRECTIONS

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16. Want a healthier version? - Air-fry at 375°F for 8-10 minutes, flipping halfway.
17. What to Serve with Philly Cheesesteak Egg Rolls: These egg rolls pair perfectly with:
18. Cheese sauce or queso dip - Extra cheesy goodness.
19. Spicy mayo or chipotle ranch - A creamy kick.
20. Garlic aioli - A rich and flavorful dipping sauce.
21. Coleslaw or a fresh salad - A crisp contrast to the richness.
22. FAQs: Can I bake these instead of frying?Yes! Bake at 400°F for 15-18 minutes, flipping halfway through.
23. How do I store and reheat leftovers?Store in an airtight container in the fridge for up to 3 days. Reheat in the oven at 375°F for 10 minutes or air-fry for 5 minutes to maintain crispiness.
24. Can I freeze these egg rolls?Absolutely! Freeze assembled, uncooked egg rolls for up to 3 months. Fry or bake straight from frozen, adding a couple of extra minutes.
25. These : Crispy Philly Cheesesteak Egg Rolls are cheesy, crunchy, and packed with bold flavors, making them the ultimate party snack or fun dinner idea. Whether you serve them for game night, appetizers, or a satisfying meal, they're guaranteed to be a hit!

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

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