

Homemade Ground Beef Cheesesteak Sliders Recipe

I'm a huge fan of turning classic dishes into crowd-pleasing, easy-to-eat formats, and these



TIME
5-7 min

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INGREDIENTS

- 1 lb lean ground beef
- 1 yellow onion, finely diced
- 1 green bell pepper, chopped
- $\frac{1}{2}$ teaspoon salt (for cooking beef)
- 1 tablespoon cornstarch
- 1 cup beef broth
- ... cup A.1. Sauce (or other steak sauce)
- 1 teaspoon steak seasoning (your favorite blend)
- Sliced provolone cheese (about 8-12 slices, depending on slider size)
- Hamburger buns, slider buns, or dinner rolls (about 12-pack for sliders)

Swaps and Notes:

Ground Beef: While lean ground beef works well, you can also use thinly sliced steak (like sirloin or ribeye, finely chopped after cooking) for a more traditional texture, or ground turkey for a leaner option.

Vegetables: Feel free to add other finely diced vegetables, such as mushrooms or red bell pepper, along with the onion and green pepper.

Cheese: Cheez Whiz is a classic Philly cheesesteak topping for some, so feel free to use it if you prefer! Other good melting cheeses like white cheddar, Monterey Jack, or a Colby Jack blend would also be delicious.

Buns: Slider buns or Hawaiian sweet rolls are perfect. You can also use regular hamburger buns and cut them into quarters.

A.1. Sauce: If you don't have A.1. Sauce, a dash of Worcestershire sauce and a pinch of sugar could be a substitute, but A.1. gives it a unique tang.

Steak Seasoning: Use your preferred blend. A mix of garlic powder, onion powder, paprika, salt, and pepper can also be made.

Spicy Kick: A pinch of red pepper flakes added to the beef mixture would give these sliders a nice heat.

Instructions:

Cook the Beef & Veggies: In a large skillet or deep pan, heat over medium-high heat. Add the lean ground beef, finely diced yellow onion, chopped green bell pepper, and $\frac{1}{2}$ teaspoon of salt. Cook, crumbling the beef with a spoon, until the beef is no longer pink and the vegetables have softened, about 5-7 minutes. Once cooked, carefully drain any excess grease from the skillet.

Thicken the Mixture: Stir the cornstarch directly into the cooked ground beef mixture. Mix well until the meat and vegetables are coated in the cornstarch. This step helps to absorb moisture and thicken the sauce.

Simmer in Sauce: Add the beef broth, A.1. Sauce, and steak seasoning to the skillet. Stir everything together well and bring the mixture to a boil over medium-high heat. Once boiling, reduce the heat to medium-low and let it simmer, stirring occasionally, for about 10 minutes. The mixture should thicken up nicely. Keep in mind it will thicken even more once it's removed from the heat.

Prepare the Buns: While the meat mixture is simmering, prepare your buns. Set your oven to broil. Arrange the hamburger buns or slider rolls on a large cookie sheet. Carefully butter each bun, both top and bottom halves. Place the cookie sheet under the broiler for just a few minutes, watching carefully, until they are lightly golden brown. Broilers can burn quickly, so don't walk away! Remove and set aside.

Assemble & Broil with Cheese: When the meat mixture is done simmering, use a slotted spoon to scoop a generous amount of the flavorful cheesesteak filling onto each bottom bun. This allows any excess liquid to drain, preventing soggy bottoms. Place a slice of provolone cheese on top of each top bun. Return the cookie sheet with the top buns (with cheese) to the broiler for a few more minutes, just until the cheese is beautifully melted and bubbly.

Final Assembly & Serve: Once the cheese is melted, carefully place the top bun with the melted cheese on top of the bottom bun with the cheesesteak meat. Give it a gentle press. Serve these delicious cheesesteak sliders warm and enjoy!

Tips for Success:

Drain Grease Thoroughly: Ground beef can release a lot of fat. Draining it well ensures your sliders aren't greasy.

Don't Overcook Beef: Cook ground beef until just browned. Overcooking can make it dry.

Watch the Broiler: Buns and cheese can go from perfectly golden to burnt in seconds. Stay by the oven and keep a close eye on them.

Use a Slotted Spoon: When spooning the meat onto the buns, a slotted spoon helps leave excess liquid in the pan, preventing soggy buns.

Warm Buns: Toasting the buns is a small step that adds a lot of flavor and texture, mimicking that classic cheesesteak experience.

Serving Suggestions and Pairings:

Crispy French fries or onion rings

A fresh green salad to balance the richness

Classic coleslaw

DIRECTIONS

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11. Warm : Buns: Toasting the buns is a small step that adds a lot of flavor and texture, mimicking that classic cheesesteak experience.
12. Serving Suggestions and Pairings: These Cheesesteak Sliders are fantastic on their own as a hearty snack or appetizer, but they also make a complete meal when paired with some classic sides:
13. Crispy : French fries or onion rings
14. A fresh green salad to balance the richness
15. Classic coleslaw
16. A side of ketchup or extra A.1. Sauce for dipping
17. For other fantastic party food or comforting cheesy dishes, you might also enjoy:
18. My Easy : Cheesy Chicken Sliders with Marinara Garlic Butter for a different slider option.
19. Or my : How I Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip for a fun, deconstructed approach.
20. Storage and Leftover Tips: Cheesesteak sliders are definitely best enjoyed fresh and warm. If you have leftover meat mixture, store it in an airtight container in the refrigerator for up to 3-4 days. When ready to enjoy again, gently reheat the meat mixture on the stovetop or in the microwave. Then, toast fresh buns and melt cheese as directed for fresh assembly. This ensures the best texture and prevents soggy buns.
21. More Recipes You Will Love: If you loved the easy, cheesy comfort of these sliders, you'll find similar satisfaction in these other fantastic recipes:
22. For another easy, cheesy crowd-pleaser, try my This Crockpot Nacho Dip is the Reason I Never Have Leftovers.
23. If you're feeding a crowd quickly, these : These Sheet Pan Quesadillas are My Favorite Way to Feed a Crowd Fastare a lifesaver.
24. And for a fun, interactive meal that's perfect for gatherings, my This Walking Taco Bar is My Favorite No-Fuss Way to Feed a Crowd is always a huge hit.
25. Final Thoughts: These Cheesesteak Sliders are a truly delightful and easy way to enjoy the classic flavors

of a Philly cheesesteak without all the fuss. They're packed with savory beef, tender veggies, and gooey cheese, all nestled on perfectly toasted buns. Whether you're making them for a party or just a fun family meal, they're sure to be a new favorite. Give them a try - you'll love these irresistible bites!

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