

Loaded Cheesesteak Sandwiches: Authentic Flavor, Easy Recipe

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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 large green bell pepper, thinly sliced
1 large 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 rolls

DIRECTIONS

1. Let's get these amazing Loaded Cheesesteak Sandwiches assembled!
2. Prep the : Steak: Place the ribeye steak or sirloin in the freezer for about 30 minutes. This firms it up, making it much easier to slice super thinly across the grain using a sharp knife. Once sliced, season the steak lightly with salt and pepper to taste.
3. SautØ the Vegetables: Heat half the vegetable oil (about 1/2 tbsp) in a large skillet or cast-iron pan over medium heat. Add the thinly sliced onions, green bell pepper, and red bell pepper. Cook, stirring occasionally, until the vegetables are soft, tender, and beautifully caramelized, which should take about 8-10 minutes. Once done, remove the cooked vegetables from the skillet and set them aside on a plate.
4. Cook the : Steak: Add the remaining vegetable oil (1/2 tbsp) to the same skillet. Increase the heat to high. Add the thinly sliced steak to the hot skillet in a single layer. Sear quickly, stirring only occasionally, until the steak is browned and cooked through, about 2-3 minutes. Don't overcrowd the pan; cook in batches if necessary to ensure searing rather than steaming.
5. Combine & : Melt Cheese: Once the steak is cooked, return the caramelized vegetables to the skillet with the beef. Mix everything together well. Lay the cheese slices (provolone, American, or Cheez Whiz) evenly over the beef and vegetable mixture. Reduce the heat to low, cover the skillet with a lid, and let it sit for 1-2 minutes, or until the cheese is completely melted and gooey. Gently stir everything together to combine the melted cheese with the beef and veggies,

creating a luscious filling.

6. **Toast the : Rolls:** While the cheese is melting, prepare your rolls. Split the hoagie rolls or sub rolls lengthwise and butter the insides generously with butter. Toast them in a hot pan (you can use the same skillet after removing the filling, or a separate pan) or under a broiler until they are golden brown and slightly crisp. This adds crucial texture and prevents the roll from getting soggy.
7. **Assemble the : Sandwiches:** Carefully pile the hot, cheesy beef and veggie mixture generously into the toasted rolls.
8. **Serve:** Serve the Loaded Cheesesteak Sandwiches immediately for the best experience. A rustic tray or slate board enhances the bold, mouthwatering presentation.

SWAPS & NOTES

Steak: Ribeye is traditionally favored for its marbling and tenderness, but sirloin works well too.

The key is to slice it very thinly across the grain.

Freezing it for 30 minutes before slicing makes this much easier!

Cheese: Provolone offers a great melt and tangy flavor.

TIPS FOR SUCCESS

Slice Steak Thinly: This is the most important tip for an authentic cheesesteak texture.

Hot Skillet for Steak: Cook the steak on high heat quickly to get a good sear without overcooking it.

Don't Overcook Steak: Thinly sliced steak cooks very fast.

Caramelize Veggies: Take your time with the onions and peppers; their sweetness adds incredible depth of flavor.

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