

Easy Philly Cheesesteak Sloppy Joes Recipe You'll Crave Again and Again

Philly Cheesesteak Sloppy Joes



TIME
30 min

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INGREDIENTS

- 1 pound ground beef
- 1 onion, diced
- 1 green bell pepper, diced
- 2 cloves garlic, minced
- 2 tablespoons Worcestershire sauce
- $\frac{1}{2}$ cup beef broth
- $\frac{1}{4}$ cup ketchup
- $\frac{1}{4}$ cup steak sauce

Salt and pepper, to taste

4 hoagie rolls

4 slices provolone cheese

Ingredient Swaps & Notes:

Ground turkey or chicken: Swap for beef if you prefer a lighter option.

Different cheeses: Mozzarella or American cheese melts beautifully, too.

Add mushrooms: Sautéed mushrooms bring that authentic cheesesteak vibe.

Gluten-free rolls: Keep it GF-friendly with gluten-free hoagies.

Step-by-Step Instructions:

Brown the Beef: In a large skillet over medium-high heat, cook the ground beef until browned and crumbled. Drain excess fat if needed.

Sauté the Veggies: Add diced onion, bell pepper, and minced garlic to the skillet. Cook until softened and fragrant.

Build the Flavor: Stir in Worcestershire sauce, beef broth, ketchup, steak sauce, salt, and pepper. Reduce the heat and simmer for 5-10 minutes until slightly thickened.

Toast the Rolls: Preheat your broiler. Slice hoagie rolls in half and place on a baking sheet. Toast under the broiler for 1-2 minutes until lightly crisp.

Assemble & Melt: Spoon the beef mixture onto the bottom halves of the rolls. Top each with a slice of provolone. Return to the broiler until the cheese is melted and bubbly.

Serve: Cap with the top halves of the rolls, serve hot, and watch them disappear!

Tips for Success:

Serving Suggestions & Pairings:

A crisp green salad with balsamic vinaigrette.

A side of these easy turkey wings for an all-out feast.

This beer cheese dip and chips to start your meal.

A refreshing iced tea or sparkling lemonade for balance.

Storage and Leftover Tips:

More Recipes You'll Love:

These sheet pan quesadillas - another crowd-pleaser!

Classic spaghetti with homemade sauce - comfort food done right.

This Dorito casserole - a quick dinner everyone will devour.

Final Thoughts:

DIRECTIONS

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2. **SautØ the Veggies:** Add diced onion, bell pepper, and minced garlic to the skillet. Cook until softened and fragrant.
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6. **Serve:** Cap with the top halves of the rolls, serve hot, and watch them disappear!
7. **Tips for Success:** ? Don't skip toasting the rolls-this keeps them from getting soggy.? Let the beef mixture simmer a little longer if you want it thicker.? Prep the veggies ahead of time to make dinner even faster.
8. **Serving Suggestions & Pairings:** Pair these sloppy joes with:
9. A crisp green salad with balsamic vinaigrette.
10. A side of these easy turkey wings for an all-out feast.
11. This beer cheese dip and chips to start your meal.

12. A refreshing iced tea or sparkling lemonade for balance.
13. Storage and Leftover Tips: Store any leftover beef mixture in an airtight container in the fridge for up to 3 days. Reheat gently on the stovetop or in the microwave. Assemble fresh rolls and cheese when ready to serve. You can also freeze the beef mixture for up to a month-just thaw overnight in the refrigerator.
14. More Recipes You'll Love: If you enjoyed these Philly Cheesesteak Sloppy Joes, try these next:
15. These sheet pan quesadillas - another crowd-pleaser!
16. Classic spaghetti with homemade sauce - comfort food done right.
17. This : Dorito casserole - a quick dinner everyone will devour.
18. Final Thoughts: There's nothing better than a meal that's both nostalgic and new, and these Philly Cheesesteak Sloppy Joes deliver exactly that. They're quick, flavorful, and a guaranteed family favorite.
19. ? I'd love to hear from you! Tried this recipe? Leave a comment with your tips or variations. Don't forget to follow along for more comfort-food magic from my kitchen to yours. Happy cooking!

SWAPS & NOTES

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TIPS FOR SUCCESS

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Prep the veggies ahead of time to make dinner even faster.

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

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