

## Bacon Loaded Cheesy Philly Cheesesteak: A Sizzling Spin on a Classic

Bacon Loaded Cheesy Philly Cheesesteak



**OVEN**  
**350°F**

**TIME**  
**5-7 min**

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**SAVE**  
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### INGREDIENTS

- 1 pound thinly sliced ribeye steak (or other tender beef cut like top round, frozen slightly to slice easily)
- 1 large onion, thinly sliced
- 1 large green bell pepper, thinly sliced (you can use other colors for variety)
- 8 slices of bacon, cooked until crispy and crumbled
- 1 cup shredded provolone cheese (sliced provolone also works well)
- 4 hoagie rolls (or Amoroso rolls for authenticity)
- 2 tablespoons olive oil (or a mix of olive oil and butter)
- Salt and black pepper to taste

### DIRECTIONS

- Sauté Vegetables:** In a large skillet or on a flat-top griddle, heat olive oil over medium-high heat. Add the thinly sliced onion and green pepper. Cook, stirring occasionally, for about 5-7 minutes, or until they are softened and slightly caramelized. Push the cooked vegetables to one side of the skillet.
- Cook the Steak:** Add the thinly sliced ribeye steak to the empty side of the skillet. Spread it out as much as possible to ensure even cooking. Cook the steak, breaking it up with a spatula as it browns, for about 3-5 minutes, or until it's cooked through and no longer pink.
- Combine and Season:** Once the steak is cooked, mix it thoroughly with the sautéed onions and peppers. Season generously with salt and black pepper to taste. Taste and adjust seasoning as needed.
- Prepare Rolls:** Preheat your oven to 350°F (175°C). Carefully split the hoagie rolls lengthwise, being careful not to cut all the way through, so they open like a book. Place them on a baking sheet.
- Load the Rolls:** Divide the cooked steak, onions, and peppers mixture evenly among the opened hoagie rolls.
- Add Bacon and Cheese:** Top each sandwich generously with the crumbled, crispy bacon and then a good handful of shredded provolone cheese (or slices).
- Bake Until Melted:** Place the baking sheet with the assembled cheesesteaks into the preheated oven. Bake for 5-7 minutes, or until the cheese is beautifully melted and bubbly, and the rolls are lightly toasted.
- Serve:** Carefully remove from the oven. Serve the Bacon Loaded Cheesy Philly Cheesesteaks hot and enjoy every

savory, cheesy, bacon-filled bite!

## SWAPS & NOTES

**Steak:** While ribeye is traditional and ideal for its marbling, you can use other cuts like sirloin or even thinly sliced deli roast beef for convenience.

Ensure it's very thinly sliced for that classic cheesesteak texture.

**Vegetables:** While onion and green pepper are classic, feel free to add sliced mushrooms or even a touch of jalapeño for heat.

**Cheese:** Provolone is the go-to, but if you prefer, American cheese or even Cheez Whiz (for a true Philly experience) can be used.

## TIPS FOR SUCCESS

**Thinly Slice Steak:** This is crucial for a tender cheesesteak.

If you can, ask your butcher to thinly slice the ribeye for you, or partially freeze it at home to make slicing easier.

Hot Skillet: Ensure your skillet or griddle is hot enough before adding the steak to get a good sear, preventing it from steaming.

Don't Overcook Steak: Ribeye cooks quickly.

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

Original recipe: <https://chefmaniac.com/bacon-loaded-cheesy-philly-cheesesteak-a-sizzling-spin-on-a-classic/>