

Crispy Philly Cheesesteak Egg Rolls: A Delicious Fusion Recipe

Crispy Cheesy Philly Cheesesteak Egg Rolls



OVEN
375°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Philly Cheesesteak Marinade: 1/2 tablespoon baking soda 1 tablespoon vinegar 1 teaspoon sugar 1 teaspoon garlic salt 1 tablespoon onion powder 1 tablespoon crushed rosemary 2 tablespoons Worcestershire sauce:

DIRECTIONS

1. : While deep-frying gives you that authentic, crispy texture, you can also air fry or bake these. To air fry, brush the outside of the egg rolls with oil and cook at 375°F (190°C) for about 10-12 minutes, flipping halfway. To bake, place them on a parchment-lined baking sheet and bake at 400°F (200°C) for about 15-20 minutes.
2. List of : Steps for the Recipe
3. Marinate the : Steak
4. : In a large bowl, whisk together all the marinade ingredients: baking soda, vinegar, sugar, garlic salt, onion powder, crushed rosemary, and Worcestershire sauce. Add the thinly sliced ribeye steak and toss until every piece is fully coated. Cover the bowl and let the steak marinate in the refrigerator for at least 1 hour.
5. SautØ the Steak & Vegetables
6. : Heat 1 tablespoon of olive oil in a large skillet over high heat. Remove the steak from the marinade and cook it in the hot pan for 3 5 minutes, stirring frequently, until the meat is browned but still juicy. Remove the steak and set it aside. In the same pan, add the chopped onion, mushrooms, and green bell pepper. SautØ for 3 4 minutes until the vegetables have softened and started to caramelize.
7. Combine : Filling
8. : In a large mixing bowl, combine the cooked steak and sautØed vegetables.
9. Fill & : Wrap the Egg Rolls
10. : Lay an egg roll wrapper on a flat surface with a corner pointing toward you (diamond shape). In a small

bowl, beat the egg with a tablespoon of water to create an egg wash. Brush the edges of the wrapper with the egg wash. Spoon a portion of the Philly cheesesteak filling onto the center of the wrapper. Top with a generous sprinkle of shredded cheese and a small dollop of cream cheese if you're using it.

11. Seal the : Wrappers
12. : Fold the bottom corner of the wrapper over the filling, then fold in the two side corners. Roll the wrapper up tightly away from you until you reach the last corner. Press the last corner firmly to seal the roll. Repeat this process with the remaining wrappers and filling.
13. Deep-: Fry the Egg Rolls
14. : Heat your neutral frying oil in a deep pot or stockpot to 350°F (175°C). Carefully place 2-3 egg rolls into the hot oil, making sure not to overcrowd the pot. Fry for 3-4 minutes, flipping halfway through, until they are golden brown and crispy.
15. Drain and : Cool
16. : Use a slotted spoon to remove the fried egg rolls from the oil and place them on a wire rack or a paper towel-lined plate to drain. Let them cool for about 5 minutes before serving.

SWAPS & NOTES

Steak : Ribeye is a great choice because of its flavor and tenderness, but you can also use other cuts like flank steak or sirloin.

The key is to slice it as thinly as possible against the grain to ensure it's not chewy.

Freezing the steak for about 30 minutes before slicing makes this a lot easier.

Cheese : The provolone and mozzarella blend is a fantastic choice for melting.

TIPS FOR SUCCESS

Thinly Slice the Steak : The key to a great cheesesteak is thinly sliced steak.

This allows it to cook quickly and stay tender.

Partially freezing the steak for about 30 minutes before slicing makes this task much easier.

Don't Overcook the Steak : The marinade will ensure the steak is tender, so you only need to cook it long enough to get a nice sear and brown color.

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

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