

The Ultimate Homemade Cheesesteak Sandwiches for a Crowd

Ultimate Cheesesteak Sandwiches



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20 min

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INGREDIENTS

- 1 lb ribeye steak, thinly sliced (or flank steak)
- 1 green bell pepper, thinly sliced
- 1 medium onion, thinly sliced
- 2 tbsp olive oil
- 2 tbsp butter
- 4 hoagie rolls or sandwich buns
- 8 slices provolone cheese
- Salt and black pepper, to taste

Optional: Pickled jalapeños for extra heat

Swaps and Notes:

Steak: Ribeye steak is the perfect choice for cheesesteaks due to its marbling and flavor. However, flank steak is also a great option. The key is to slice the steak as thinly as possible against the grain.

Cheese: Provolone cheese is a classic choice for its mild, savory flavor and excellent melting ability. The user's notes mention using Cheez Whiz for an authentic cheesesteak, which is a great alternative for a different flavor profile.

American cheese is another good option.

Vegetables: The combination of green bell peppers and onions is a classic. The user's notes mention adding mushrooms for an extra layer of flavor, which would be a fantastic addition. You can also use different colored bell peppers for a more vibrant sandwich.

Rolls: A good, fresh hoagie roll is essential for a great cheesesteak. It should be soft on the inside but sturdy enough to hold all the fillings.

Pickled Jalapeños: For those who love a little heat, a few pickled jalapeños are a perfect addition. They add a tangy, spicy kick that cuts through the richness of the meat and cheese.

Instructions:

Prepare the Steak: To make slicing easier, place the steak in the freezer for 15-20 minutes to firm it up. Once it's firm, thinly slice the steak across the grain. Season the sliced steak lightly with salt and pepper.

Sauté the Vegetables: Heat 1 tablespoon of olive oil and 1 tablespoon of butter in a large skillet over medium heat. Add the thinly sliced bell peppers and onion. Sauté for 5-7 minutes, stirring occasionally, until they are softened and slightly caramelized. Remove the vegetables from the skillet and set them aside.

Cook the Steak: In the same skillet, heat the remaining olive oil and butter over high heat. Add the sliced steak to the pan and cook for 2-3 minutes, stirring occasionally, until it is browned.

Combine and Assemble: Return the sautéed peppers and onions to the skillet with the steak and toss everything together to combine. Preheat your oven broiler to high. Slice the hoagie rolls and place them on a baking sheet. Fill each roll with the steak, peppers, and onions mixture. Top with 2 slices of provolone cheese per sandwich.

Melt the Cheese: Place the sandwiches under the broiler for 1-2 minutes, or until the cheese is melted and bubbly. Be sure to watch them closely to prevent the cheese or the rolls from burning.

Serve: Remove the sandwiches from the oven and serve them hot. Add a few pickled jalapeños for extra heat if desired.

Tips for Success:

Slice the Steak Thinly: The key to a great cheesesteak is thinly sliced steak. This allows it to cook quickly and stay tender.

Use a Hot Pan: Make sure your skillet is hot before you add the steak. This creates an immediate sear and prevents the steak from sticking.

Watch the Broiler: Broiling is a fast way to melt the cheese, but it can also burn the rolls quickly. Be sure to watch the sandwiches closely.

Good Quality Rolls: A good, fresh hoagie roll is essential for a great cheesesteak. A stale or soft roll will fall apart under the weight of the fillings.

Serving Suggestions and Pairings:

Nutritional Information:

Storage and Leftover Tips:

Final Thoughts:

DIRECTIONS

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3. Cook the : Steak: In the same skillet, heat the remaining olive oil and butter over high heat. Add the sliced steak to the pan and cook for 2 3 minutes, stirring occasionally, until it is browned.
4. Combine and : Assemble: Return the sautØed peppers and onions to the skillet with the steak and toss everything together to combine. Preheat your oven broiler to high. Slice the hoagie rolls and place them on a baking sheet. Fill each roll with the steak, peppers, and onions mixture. Top with 2 slices of provolone cheese per sandwich.
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10. Good : Quality Rolls: A good, fresh hoagie roll is essential for a great cheesesteak. A stale or soft roll will fall apart under the weight of the fillings.
11. Serving Suggestions and Pairings: These cheesesteak sandwiches are a complete meal on their own, but they are even better when served with classic side dishes. The user's notes suggest pairing them with crispy fries, a side salad, or coleslaw, which are all perfect choices.
12. For a drink pairing, a cold beer or a simple iced tea would be a great complement to the savory and cheesy flavors.
13. Nutritional Information: (Please note that this is an estimate and will vary based on specific brands and portion sizes)
14. This is a hearty, indulgent meal that is higher in calories and fat due to the steak, cheese, and butter. It's a great source of protein from the steak. While it is an indulgent meal, it's a wonderfully satisfying treat that is perfect for a special occasion or a fun family dinner.
15. Storage and Leftover Tips: This sandwich is best served fresh. The steak and vegetables can be stored in an airtight container in the refrigerator for up to 3 days. To reheat, you can warm the filling in a skillet and then assemble the sandwich fresh.
16. Final Thoughts: This Ultimate Cheesesteak Sandwiches recipe is a timeless classic for a reason. It's a comforting, delicious, and easy meal that is perfect for any occasion. The combination of tender steak, savory veggies, and gooey cheese is simply irresistible. I hope you enjoy this effortless and delicious meal as much as I do!

SWAPS & NOTES

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