

Philly Cheesesteak Sloppy Joes: The Ultimate Sandwich Mashup

Philly Cheesesteak Sloppy Joes



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

Vegetables:

- 1 green bell pepper, finely chopped
- 1 red bell pepper, finely chopped
- 1 orange bell pepper, finely chopped
- 1 white onion, finely chopped
- 2 cloves garlic, minced

Meat & Sauce:

- 1 1/2 lbs ground beef (85% lean)
- 1/2 cup beef broth
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon black pepper

Salt to taste

For the Cheese:

- 8 slices provolone cheese
- 1/4 cup milk

For Serving:

- 8 hoagie rolls or hamburger buns, toasted
- 1 tablespoon olive oil

Swaps and Notes:

Ground Beef: I prefer 85% lean ground beef for this recipe because it has enough fat for flavor but isn't overly greasy. You can use ground turkey or chicken for a leaner option.

Bell Peppers: Using a mix of colored bell peppers adds a beautiful visual element and a slightly different flavor. You can use just one color if you prefer.

Cheese: Provolone is the classic choice for a Philly cheesesteak, and it melts beautifully. You could also use American cheese or a slice of Swiss.

Rolls: Hoagie rolls are the traditional choice, but a toasted hamburger bun works perfectly well for a sloppy joe.

Step-by-Step Instructions:

SautØ the Vegetables: In a large skillet or Dutch oven, heat the olive oil over medium-high heat. Add the finely chopped bell peppers and onion. Cook for 8-10 minutes, stirring occasionally, until the vegetables are soft and starting to caramelize. Add the minced garlic and cook for another minute until fragrant.

Brown the Beef: Push the vegetables to one side of the skillet. Add the ground beef to the other side. Cook the beef, breaking it up with a spoon, until it's browned.

Drain the Grease: Once the beef is cooked, drain any excess grease from the skillet. Stir the cooked beef and vegetables together.

Make the Sloppy Joe Sauce: Stir in the beef broth, Worcestershire sauce, and black pepper. Bring the mixture to a simmer, then reduce the heat to low and let it cook for 5-7 minutes, allowing the liquid to reduce and the flavors to meld. Season with salt to taste.

Toast the Rolls: While the meat is simmering, lightly toast your hoagie rolls or buns.

Add the Cheese: Turn off the heat under the skillet. Lay the slices of provolone cheese over the top of the meat mixture. Pour the milk over the cheese. Cover the skillet with a lid and let it sit for 2-3 minutes, or until the cheese is completely melted and gooey.

Serve: Use a spatula to stir the melted cheese into the meat mixture, creating a creamy, cheesy sauce. Spoon the mixture generously onto the toasted rolls and serve immediately.

Tips for Success:

Finely Chop the Vegetables: The finer the chop, the better the vegetables will cook down and blend into the sauce.

Drain the Grease: Draining the grease is crucial for a clean, savory flavor.

Toast the Rolls: Don't skip toasting the rolls! It gives them a great texture and prevents them from getting soggy from the sloppy joe mixture.

DIRECTIONS

1. **SautØ the Vegetables:** In a large skillet or Dutch oven, heat the olive oil over medium-high heat. Add the finely chopped bell peppers and onion. Cook for 8-10 minutes, stirring occasionally, until the vegetables are soft and starting to caramelize. Add the minced garlic and cook for another minute until fragrant.
2. **Brown the : Beef:** Push the vegetables to one side of the skillet. Add the ground beef to the other side. Cook the beef, breaking it up with a spoon, until it's browned.
3. **Drain the : Grease:** Once the beef is cooked, drain any excess grease from the skillet. Stir the cooked beef and vegetables together.
4. **Make the : Sloppy Joe Sauce:** Stir in the beef broth, Worcestershire sauce, and black pepper. Bring the mixture to a simmer, then reduce the heat to low and let it cook for 5-7 minutes, allowing the liquid to reduce and the flavors to meld. Season with salt to taste.
5. **Toast the : Rolls:** While the meat is simmering, lightly toast your hoagie rolls or buns.
6. **Add the : Cheese:** Turn off the heat under the skillet. Lay the slices of provolone cheese over the top of the meat mixture. Pour the milk over the cheese. Cover the skillet with a lid and let it sit for 2-3 minutes, or until the cheese is completely melted and gooey.
7. **Serve:** Use a spatula to stir the melted cheese into the meat mixture, creating a creamy, cheesy sauce. Spoon the mixture generously onto the toasted rolls and serve immediately.

8. **Tips for Success: Finely Chop the Vegetables:** The finer the chop, the better the vegetables will cook down and blend into the sauce.
9. **Drain the : Grease:** Draining the grease is crucial for a clean, savory flavor.
10. **Toast the : Rolls:** Don't skip toasting the rolls! It gives them a great texture and prevents them from getting soggy from the sloppy joe mixture.
11. **Let it : Simmer:** Letting the meat mixture simmer for a few minutes helps the flavors develop.
12. **Serving Suggestions and Pairings:** These Philly Cheesesteak Sloppy Joes are a meal in themselves. You can serve them with a side of potato chips, french fries, or a simple coleslaw. For a fun, casual meal, set up a "build your own" station with extra toppings like sliced jalapeños or banana peppers. For a party spread, these would go perfectly with Easy Cheesy Chicken Sliders with Marinara Garlic Butter or with a fun walking taco bar.
13. **Nutritional Information (per serving, approximate):**
Calories: 600 kcal
14. **Carbohydrates:** 40g
15. **Protein:** 35g
16. **Fat:** 30g
17. **Saturated : Fat:** 15g
18. **Cholesterol:** 100mg
19. **Sodium:** 900mg
20. **Fiber:** 4g
21. **Sugar:** 6g
22. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
23. **Storage and Leftover Tips:** Leftovers of the meat mixture can be stored in an airtight container in the refrigerator for up to 3 days. To reheat, simply warm it gently in a skillet on the stovetop. It tastes just as good the next day!
24. **More Recipes You'll Love:** If you enjoy easy, cheesy, and satisfying comfort foods, you might also like these other recipes:
25. **How I turned a classic sandwich into the ultimate cheesy hot dip**

SWAPS & NOTES

Ground Beef: I prefer 85% lean ground beef for this recipe because it has enough fat for flavor but isn't overly greasy. You can use ground turkey or chicken for a leaner option.

Bell Peppers: Using a mix of colored bell peppers adds a beautiful visual element and a slightly different flavor. You can use just one color if you prefer.

TIPS FOR SUCCESS

Finely Chop the Vegetables: The finer the chop, the better the vegetables will cook down and blend into the sauce.

Drain the Grease: Draining the grease is crucial for a clean, savory flavor.

Toast the Rolls: Don't skip toasting the rolls!

It gives them a great texture and prevents them from getting soggy from the sloppy joe mixture.

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

Original recipe: <https://chefmaniac.com/philly-cheesesteak-sloppy-joes-the-ultimate-sandwich-mashup/>