

My Go-To Philly Cheesesteak Quesadilla: A Recipe That Never Fails

, but sometimes, I need something that's a meal in itself.



OVEN
200°F

TIME
30 min

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INGREDIENTS

1 lb thinly sliced steak (ribeye or sirloin work best)
1 large green bell pepper, thinly sliced
1 large yellow onion, thinly sliced
8 slices provolone cheese
4 large flour tortillas
2 tbsp vegetable oil
Salt and pepper to taste

DIRECTIONS

1. method is to use a dry skillet over medium heat to get the tortilla crispy again. Microwaving will work in a pinch, but you'll lose that satisfying crunch.

SWAPS & NOTES

Steak: If you can't find thinly sliced steak, you can buy a larger cut like sirloin and freeze it for about 30 minutes to make it easier to slice thinly at home.

You can also use ground beef in a pinch, though the texture will be different.

Cheese: Provolone is classic for a reason, but you could also use mozzarella or even a combination of provolone and white cheddar for a sharper flavor.

Veggies: Feel free to add in sliced mushrooms or swap the green bell pepper for red or yellow.

TIPS FOR SUCCESS

Don't overcrowd the pan: When cooking the quesadillas, cook them one at a time to ensure they get a nice, even crisp.

The right oil: Vegetable oil has a high smoke point, which is great for browning the steak and sautéing the veggies without burning.

Keep it warm: You can keep the finished quesadillas warm on a wire rack in a preheated oven at a low temperature (around 200°F) while you cook the rest.

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

Original recipe: <https://chefmaniac.com/my-go-to-philly-cheesesteak-quesadilla-a-recipe-that-never-fails/>