

Air Fryer Philly Cheesesteak Wraps: The 15-Minute Dinner Shortcut

Air Fryer Philly Cheesesteak Wrap



TIME
15 min

METHOD
Air fryer

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INGREDIENTS

Swaps and Notes:

Protein: Don't have beef? You can easily make a chicken cheesesteak version! Use thinly sliced chicken breast or shredded rotisserie chicken. For an easy swap, try making these easy cheesy chicken sliders with marinara garlic butter instead.

Cheese: While provolone is classic, Swiss, Monterey Jack, or even pepper jack (for a spicy kick) are delicious alternatives.

Tortillas: You can use whole wheat or low-carb tortillas, but note that the cooking time might need a slight adjustment as they crisp up faster.

Seasoning: For extra flavor, sprinkle in a teaspoon of garlic powder and a pinch of dried oregano while the beef and veggies are sautéing.

Spice Level: Add a dash of red pepper flakes to the sauté for some subtle heat.

Step-by-Step Instructions:

Step 1: Prep the Filling:

In a large skillet, heat 1 tablespoon of olive oil or butter over medium-high heat.

Add the thinly sliced onions and bell peppers.

Sauté for 5-7 minutes, stirring occasionally, until they are soft and beginning to caramelize.

Remove the vegetables and set them aside.

Add the thinly sliced beef to the same skillet.

Season generously with salt and pepper. Cook for 3-4 minutes, breaking it up with a spoon, until the

beef is fully browned.

Return the sautéed vegetables to the skillet with the beef. Stir everything together to combine, then remove the skillet from the heat.

Step 2: Assemble the Wraps:

Lay out a flour tortilla on a clean surface.

Spoon a generous amount of the beef and vegetable mixture down the center of the tortilla.

Top the filling with one slice of provolone cheese, tearing it into smaller pieces so it covers the entire filling area.

Tightly Wrap: Fold in the sides of the tortilla first, then tightly roll it up from the bottom, creating a neat, sealed package. Repeat with the remaining tortillas and filling.

Step 3: Air Fry to Perfection:

Preheat your air fryer to 360°F (180°C).

Place the assembled wraps in the air fryer basket, ensuring they do not touch. You will likely need to cook them in batches.

Air fry at 360°F for about 4-6 minutes, flipping halfway through, or until the tortillas are golden brown, crispy, and the cheese is completely melted and gooey.

Remove carefully, slice diagonally (optional), and serve immediately!

Tips for Success:

Thin Meat is Key: The hallmark of a good cheesesteak is thin meat. If you can't get it pre-sliced, place your cut of beef in the freezer for about 30 minutes before slicing it yourself-it will firm up and be much easier to slice super thin.

Don't Overcrowd the Basket: This is crucial for all air fryer recipes. Overcrowding traps moisture and prevents that amazing crispy crust from forming. Work in batches for the best results.

Seal the Deal: Make sure your wraps are tightly rolled and the edges are secured underneath. This prevents the filling from spilling out during the air frying process. If needed, you can use a dab of water on the edge of the tortilla to help it stick.

Serving Suggestions and Pairings:

Dips: Serve with a side of classic ketchup, a tangy sriracha mayo, or a creamy ranch dressing.

Side Dishes: Pair them with a simple side salad to cut through the richness, or for a true comfort meal, try them alongside a small bowl of chili or a quick pasta salad.

Beverage: A frosty glass of iced tea or a cold pilsner is the perfect accompaniment.

Nutritional Information (Per Serving):

Storage and Leftover Tips:

More Recipes You Will Love:

For another crowd-pleasing wrap, try our amazing Sheet Pan Quesadillas that Feed a Crowd Fast.

If you love chicken and cheese, don't miss these incredible Chicken Enchiladas-a cozy dinner classic.

DIRECTIONS

1. **Step 1: Prep the Filling:** In a large skillet, heat 1 tablespoon of olive oil or butter over medium-high heat.
2. Add the thinly sliced onions and bell peppers. Sauté for 5-7 minutes, stirring occasionally, until they are soft and beginning to caramelize. Remove the vegetables and set them aside.
3. Add the thinly sliced beef to the same skillet. Season generously with salt and pepper. Cook for 3-4 minutes, breaking it up with a spoon, until the beef is fully browned.
4. Return the sautéed vegetables to the skillet with the beef. Stir everything together to combine, then remove the skillet from the heat.
5. **Step 2: Assemble the Wraps:** Lay out a flour tortilla on a clean surface.
6. Spoon a generous amount of the beef and vegetable mixture down the center of the tortilla.
7. Top the filling with one slice of provolone cheese, tearing it into smaller pieces so it covers the entire filling area.
8. **Tightly : Wrap:** Fold in the sides of the tortilla first, then tightly roll it up from the bottom, creating a neat, sealed package. Repeat with the remaining tortillas and filling.
9. **Step 3: Air Fry to Perfection:** Preheat your air fryer to 360°F (180°C).
10. Place the assembled wraps in the air fryer basket, ensuring they do not touch. You will likely need to cook them in batches.

11. Air fry at 360°F for about 4-6 minutes, flipping halfway through, or until the tortillas are golden brown, crispy, and the cheese is completely melted and gooey.
12. Remove carefully, slice diagonally (optional), and serve immediately!
13. Tips for Success: Thin Meat is Key: The hallmark of a good cheesesteak is thin meat. If you can't get it pre-sliced, place your cut of beef in the freezer for about 30 minutes before slicing it yourself-it will firm up and be much easier to slice super thin.
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15. Seal the : Deal: Make sure your wraps are tightly rolled and the edges are secured underneath. This prevents the filling from spilling out during the air frying process. If needed, you can use a dab of water on the edge of the tortilla to help it stick.
16. Serving Suggestions and Pairings: These crispy wraps are great on their own, but a quick dip takes them to the next level!
17. Dips: Serve with a side of classic ketchup, a tangy sriracha mayo, or a creamy ranch dressing.
18. Side : Dishes: Pair them with a simple side salad to cut through the richness, or for a true comfort meal, try them alongside a small bowl of chili or a quick pasta salad.
19. Beverage: A frosty glass of iced tea or a cold pilsner is the perfect accompaniment.
20. Nutritional Information (Per Serving): Note: This is an estimated nutritional breakdown for one wrap, excluding added sauces or side dishes. Calculations assume 1/8th of the meat/veg filling.
21. Export to : Sheets
22. Storage and Leftover Tips: Storage: Leftover filling can be stored separately from the tortillas in an airtight container in the refrigerator for up to 3 days.
23. Reheating: If you have leftover assembled wraps, the best way to reheat them is back in the air fryer at 350°F for 3-4 minutes. This will restore the crispiness. A microwave will make the tortilla soft and chewy.
24. More Recipes You Will Love: If you enjoyed these speedy, cheesy wraps, you'll love these other quick and easy savory recipes from Chef Maniac:
25. For another crowd-pleasing wrap, try our amazing Sheet Pan Quesadillas that Feed a Crowd Fast.

SWAPS & NOTES

Thinly sliced beef 1 pound Ribeye or top sirloin works best.

Bell peppers 2 (mixed colors) Sliced thinly.

Green, red, or a mix of colors for visual appeal.

Provolone cheese 8 slices Provolone is traditional, but you can swap it for white American or even mozzarella.

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/air-fryer-philly-cheesesteak-wraps-the-15-minute-dinner-shortcut/>