

The Ultimate Philly Steak Cheese Fries: A Comfort Food Masterpiece

What makes this recipe a staple in my kitchen is the



OVEN
350°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 lb Frozen French Fries: Use extra crispy or crinkle-cut for maximum structural integrity.
- 1/2 lb Thinly Sliced Steak: Ribeye is the gold standard for flavor, but sirloin works great too.
- 1 tbsp Oil: A high-smoke point oil like vegetable or canola is best for searing.
- 1 Small Onion: White or yellow onion, thinly sliced.
- 1 Small Green Bell Pepper: Sliced into strips to provide that classic Philly "crunch."
- 1 Cup Shredded Provolone or Mozzarella: Provolone gives it that authentic tang, while mozzarella provides the ultimate cheese pull.
- Salt and Pepper: To taste.

DIRECTIONS

- 1. Crisp the : Base:** Preheat your oven according to the french fry package instructions. Bake them on a large baking sheet until they are extra golden and crispy. Pro Tip: Don't pull them out early; they need to be sturdy to hold the toppings!
- 2. Sear the : Steak:** While the fries bake, heat 1 tablespoon of oil in a large skillet over medium-high heat. Add the steak strips in a single layer. Season generously with salt and pepper. Cook quickly until browned (about 2-3 minutes) and remove from the pan.
- 3. SautØ the Veggies:** In the same skillet (keep those flavorful steak drippings!), add your sliced onions and green peppers. SautØ for 5-7 minutes until they are soft and have bits of brown caramelization on the edges.
- 4. Assemble:** Once the fries are done, pile the cooked steak, onions, and peppers directly on top of the fries while they are still on the baking sheet.
- 5. The : Big Melt:** Sprinkle your shredded cheese evenly over the top. Return the baking sheet to the oven for another 5-7 minutes. You want the cheese bubbly and just starting to brown.
- 6. Serve:** Slide the whole mess onto a platter or serve right off the tray!

SWAPS & NOTES

The Steak: If you can't find "shaved steak" at the butcher counter, put a steak in the freezer for 20 minutes before slicing.

It makes it much easier to get those paper-thin strips.

The Cheese: While provolone is traditional, you can swap it for a Beer Cheese Dip drizzle for an even more indulgent experience.

You can easily swap the fries for tater tots, similar to my

TIPS FOR SUCCESS

Don't Overcrowd the Pan: When searing the steak, do it in batches if necessary.

If the pan is too full, the meat will steam instead of sear.

Drain the Grease: Before adding the steak and peppers to the fries, give them a quick pat with a paper towel if they seem too oily.

High Heat is Key: You want a "hard sear" on the steak to lock in the juices.

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

Original recipe: <https://chefmaniac.com/the-ultimate-philly-steak-cheese-fries-a-comfort-food-masterpiece/>