

Whole Wheel Cheese Steak on Weck with Green Peppers and Onions (Buffalo-Style Upgrade!)

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OVEN
350°F

TIME
7 min

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INGREDIENTS

For the Beef:

1 large round of beef (3-4 lbs), thinly sliced

Salt and pepper, to taste

2 tablespoons olive oil

For the Peppers and Onions:

2 large green bell peppers, thinly sliced

2 large onions, thinly sliced

2 tablespoons butter

For the Cheese:

1 whole wheel provolone cheese (about 1 lb), sliced

For the Kummelweck Rolls:

4-6 kummelweck rolls (or kaiser rolls)

1 egg white, lightly beaten

2 tablespoons kosher salt

2 tablespoons caraway seeds

DIRECTIONS

1. Prepare the Rolls: Preheat oven to 350°F (175°C). Brush roll tops with egg white. Sprinkle generously with kosher salt and caraway seeds. Bake for 5-7 minutes until golden and slightly crisp. Set aside.
2. Cook the Beef: Season thinly sliced beef with salt and pepper. Heat olive oil in a large skillet over medium-high heat. Cook beef for 5-7 minutes until browned and cooked through. Remove and set aside.
3. Sauté the Peppers and Onions: In the same skillet, melt butter over medium heat. Add sliced peppers and onions. Season with salt and pepper. Cook 10-12 minutes until soft and lightly caramelized.
4. Assemble the Sandwiches: Preheat oven again to 350°F (175°C). Slice rolls horizontally. Layer beef on the bottom half. Top generously with sliced provolone. Add sautéed peppers and onions. Bake 5-7 minutes until cheese melts into gooey perfection.
5. Add the top roll and serve immediately.

SWAPS & NOTES

Beef Substitute: Ribeye works beautifully here if you want extra richness.

Cheese Swap: Sharp provolone gives more bite, but mild provolone melts smoother.

Brush kaiser rolls with egg white and top with kosher salt and caraway seeds before baking.

Add Heat: Toss in sliced banana peppers or a drizzle of hot sauce.

TIPS FOR SUCCESS

Slice Beef Thin: The thinner the beef, the more tender your sandwich will be.

Don't Rush the Veggies: Proper caramelization adds sweetness and depth.

Use Fresh Rolls: Slightly crisp on the outside, soft inside-that contrast is key.

Warm the Beef Before Baking: This ensures the cheese melts evenly.

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

Original recipe: <https://chefmaniac.com/whole-wheel-cheese-steak-on-weck-with-green-peppers-and-onions-buffalo-style-upgrade/>