

Loaded Philly Steak Cheese Fries (Better Than Takeout!)

Loaded, cheesy, and packed with bold flavor-this is comfort food at its finest.



OVEN
375°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 lb frozen French fries (or homemade if you prefer)
- 1 tbsp oil
- 1/2 lb thinly sliced steak (ribeye or sirloin work best)
- 1 small onion, sliced
- 1 small green bell pepper, sliced
- 1 cup shredded provolone or mozzarella cheese
- Salt and pepper to taste

DIRECTIONS

- Step 1: Bake the Fries:** Preheat your oven and bake the fries according to package instructions until golden and crispy. Don't rush this step-crispy fries are key to preventing sogginess.
- Step 2: Cook the Steak:** Heat oil in a skillet over medium-high heat. Add the thinly sliced steak in a single layer and cook until browned, about 2-3 minutes. Season with salt and pepper.
- Step 3: Sauté the Veggies:** Add the sliced onions and green peppers to the same skillet. Cook until soft and slightly caramelized, about 5-7 minutes.
- Step 4: Assemble:** Spread the hot fries evenly on a baking sheet. Top with steak, onions, and peppers.
- Step 5: Melt the Cheese:** Sprinkle shredded cheese generously over everything. Return to the oven for 5-7 minutes, or until the cheese is melted and bubbly.
- Serve immediately while hot and gooey!

SWAPS & NOTES

Steak: Ribeye gives you that authentic Philly richness, but sirloin is a leaner, budget-friendly option.

You can even use shaved beef for convenience.

Cheese Options: Provolone melts beautifully and keeps things classic.

Mozzarella gives you that dramatic cheese pull.

TIPS FOR SUCCESS

Slice steak thin: Freeze it for 20 minutes before slicing to make it easier.

Don't overcrowd the pan: Cook steak in batches if needed to get a good sear.

Layer strategically: Fries first, then steak mixture, then cheese evenly distributed.

Serve right away: These are best fresh out of the oven.

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

Original recipe: <https://chefmaniac.com/loaded-philly-steak-cheese-fries-better-than-takeout/>