

## Golden Fried Chicken Philly Cheesesteak Sandwich

Crispy Chicken Philly Sandwich



**OVEN**  
**400°F**

**TIME**  
**40 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 2 hoagie rolls
- 2 boneless skinless chicken breasts, cut into strips
- 1 cup all-purpose flour
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1 egg, beaten
- 1 cup breadcrumbs
- 1 bell pepper, sliced
- 1 onion, sliced
- 1 cup shredded provolone cheese
- 2 tablespoons olive oil
- Salt and pepper to taste
- Vegetable oil for frying
- French fries, for serving

### DIRECTIONS

- 1.** Bread the Chicken: Season chicken strips with salt, pepper, paprika, and garlic powder.
- 2.** Set up a breading station:
- 3.** Bowl 1: Flour
- 4.** Bowl 2: Beaten egg
- 5.** Bowl 3: Breadcrumbs
- 6.** Dredge each strip in flour, dip in egg, then coat thoroughly in breadcrumbs.
- 7.** Fry Until Golden: Heat about 1 inch of vegetable oil in a skillet over medium heat.
- 8.** Fry chicken strips for 3-4 minutes per side until golden brown and cooked through. Drain on paper towels.
- 9.** SautØ the Vegetables: In a separate pan, heat 1 tablespoon olive oil over medium heat.
- 10.** Add sliced bell pepper and onion. SautØ for about 5 minutes until softened and lightly caramelized. Season with a pinch of salt.
- 11.** Assemble the Sandwich: Slice hoagie rolls lengthwise and lightly toast.
- 12.** Layer crispy chicken strips on the bottom half of each roll. Top with sautØed peppers and onions. Sprinkle generously with shredded provolone cheese.
- 13.** Melt the Cheese: Place assembled sandwiches under a 400°F (200°C) broiler for 2-3 minutes until cheese is melted and bubbly.
- 14.** Serve: Serve hot with crispy French fries.

### SWAPS & NOTES

Mozzarella or white American cheese can substitute for

provolone.

Air fryer option: Spray breaded chicken and cook at 400°F for 12-15 minutes, flipping halfway.

Spice it up: Add crushed red pepper or sliced jalapeños.

Make sure your oil is hot enough before frying - around 350°F for the crispiest results.

### TIPS FOR SUCCESS

Don't overcrowd the frying pan - cook in batches if needed.

Let fried chicken rest briefly before assembling to keep it crispy.

Toasting the rolls prevents sogginess.

Broil just until the cheese melts - keep a close eye to avoid burning.

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

Original recipe: <https://chefmaniac.com/golden-fried-chicken-philly-cheesesteak-sandwich/>