

## Ground Beef Cheesesteak Sliders with Provolone and Peppers

They are messy in the best way, full of flavor, and easy to make in a batch.



**TIME**  
**10 min**

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### INGREDIENTS

- 1 pound lean ground beef
- 1 yellow onion, finely diced
- 1 green pepper, chopped
- 1/2 teaspoon salt
- 1 tablespoon cornstarch
- 1 cup beef broth
- 1/4 cup A.1. sauce
- 1 teaspoon steak seasoning
- Sliced provolone cheese
- Hamburger buns, slider buns, or similar rolls

### DIRECTIONS

1. Cook the beef and vegetables: In a skillet over medium-high heat, cook and crumble the ground beef with the diced onion, chopped green pepper, and salt until the beef is no longer pink. Drain any excess grease.
2. Add the thickener and sauce ingredients: Stir the cornstarch into the cooked beef mixture until the meat is evenly coated.
3. Add the beef broth, A.1. sauce, and steak seasoning. Stir well and bring the mixture to a boil.
4. Simmer the filling: Once boiling, reduce the heat to medium-low and simmer for about 10 minutes, stirring occasionally. The mixture should thicken and will continue to thicken a bit more after it comes off the heat.
5. Toast the buns: While the meat simmers, set your oven to broil. Place the buns on a baking sheet and butter each one.
6. Broil for a few minutes until lightly toasted. Watch closely, since they can burn quickly.
7. Add the meat and cheese: Use a slotted spoon to scoop the cheesesteak meat onto each bottom bun.
8. Place a slice of provolone cheese on each top bun.
9. Melt the cheese: Broil the topped buns for another few minutes, just until the provolone is melted.
10. Assemble and serve: Place the cheesy top buns over the meat-filled bottom buns and serve warm.

### SWAPS & NOTES

Lean ground beef works especially well because it gives you plenty of flavor without leaving too much grease behind.

If you use beef with a higher fat content, draining it well is important.

Provolone is the classic cheese choice for that cheesesteak-style melt, but mozzarella or white American cheese can also work if that is what you have on hand.

A.1. sauce adds a lot of savory depth to the filling.

### TIPS FOR SUCCESS

Using a slotted spoon to scoop the meat helps keep the sliders from getting too soggy while still leaving plenty of flavor in the filling.

That short cook time helps the sauce thicken and makes the beef mixture much more cohesive and flavorful.

Watch the buns closely under the broiler both times.

They can go from perfectly toasted to overly dark very fast.

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

Original recipe: <https://chefmaniac.com/ground-beef-cheesesteak-sliders-with-provolone-and-peppers/>