

Philly Cheesesteak Egg Rolls: Crispy, Cheesy, Crowd-Pleasing Perfection

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TIME

3 to 4 min

METHOD

Air fryer

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Recipe Card

SAVE

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INGREDIENTS

1 pound thinly sliced steak or shaved beef
1 tablespoon olive oil or butter
1 green bell pepper, thinly sliced
1 small onion, thinly sliced
1 cup shredded provolone, mozzarella, or cheese sauce
8 to 12 egg roll wrappers
Salt and pepper, to taste
Oil, for frying
Optional additions:
Mushrooms
Garlic powder
Worcestershire sauce
Hot sauce or spicy mayo for dipping

DIRECTIONS

1. Cook the vegetables: Heat the olive oil or butter in a large skillet over medium heat. Add the sliced onion and bell pepper and cook until softened and lightly golden.
2. Cook the beef: Add the shaved beef to the skillet and cook until browned and cooked through. Season with salt and pepper. If using mushrooms or a splash of Worcestershire sauce, add them at this stage.
3. Cool the filling slightly: Remove the skillet from the heat and let the filling cool for a few minutes. Stir in the cheese or let the cheese melt slightly into the warm filling.
4. Fill the wrappers: Lay an egg roll wrapper on a clean surface in a diamond shape. Spoon a portion of the cheesesteak filling into the center.
5. Roll and seal: Fold the bottom corner over the filling, then fold in the sides and roll tightly. Seal the edge with a little water.
6. Fry until golden: Heat oil in a deep skillet or pot. Fry the egg rolls in batches until golden brown and crisp on all sides, about 3 to 4 minutes. Transfer to a paper towel-lined plate.
7. Serve hot: Serve warm with your favorite dipping sauce.

SWAPS & NOTES

This recipe is easy to adjust depending on your taste and what you have in the kitchen.

Shaved ribeye is traditional, but sirloin or even ground beef

can work in a pinch.

Provolone gives the most classic cheesesteak flavor, while mozzarella makes the filling extra gooey.

Add mushrooms if you like a heartier, more loaded filling.

TIPS FOR SUCCESS

Let the filling cool slightly before rolling the egg rolls.

If it is too hot, it can soften the wrappers and make them harder to seal.

Do not overcrowd the pan while frying.

Frying in batches keeps the temperature steady and helps the egg rolls crisp evenly.

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

Original recipe: <https://chefmaniac.com/philly-cheesesteak-egg-rolls-crispy-cheesy-crowd-pleasing-perfection/>