



Philly Cheesesteak Egg Rolls



Ingredients:

- 1 lb Sirloin strips (lean) or other beef sliced thin
- 1 Green pepper (large)
- 1 Onion (medium)
- 1 Egg
- 8 oz Package of Sargento provolone cheese, slices or shredded
- 1 Package egg roll wraps
- McCormick Grill-Mates Montreal Steak Seasoning
- Olivio Buttery Spray
- Vegetable oil (if deep frying)

Method:

1. Finely dice green pepper and onion, and sauté' in a pan with oil/butter over medium heat.
2. Cut steak strips into small pieces (approx 1 inch each) and add to the pan with pepper & onion mixture.
3. Generously season with McCormick Grill Mates Montreal Steak Seasoning. Cook over medium heat until steak is well cooked and peppers & onions are soft, slower is better for flavor and texture.
4. Once cooked through, remove from heat and set aside to rest for 10 minutes.
5. Place egg roll wraps on parchment paper.
6. Beat egg in a bowl and brush all four edges of each egg roll wrap with egg (this will help seal the egg roll together when cooking).
7. Add approximately 2 tablespoons of steak/peppers/onion mixture to the middle of the egg roll wrap and top with one slice of provolone cheese folded on top.
8. Fold the bottom of the egg roll wrap up halfway to cover the meat mixture (like an envelope) then fold in both sides, before folding the top down add a little more egg (like a glue) and fold the top down closing the egg roll.
9. Deep Frying Option: Drop each egg roll into vegetable oil preheated on medium heat (you do not want the oil too hot) flipping until it is golden brown (approx 3-4 minutes each).
10. Air Fryer Option: Spray outside of egg roll with Olivio Buttery Spray and place in the air fryer at 390 degrees for 12 minutes. Flip halfway through if necessary based on your air fryer.
11. Oven Option: Spray the outside of the egg roll lightly with the Olivio Buttery Spray and place in pre-heated 400 degrees oven for 10-12 minutes, flipping halfway through.
When fully cooked, allow egg rolls to cool on paper towel-lined plates before serving.