

DENE

Philly Cheesesteak



Ingredients:

- 2 eight inch hoagie rolls sliced
- 2 tablespoons unsalted butter divided
- ½ green bell pepper sliced
- ½ onion sliced
- 4 button mushrooms sliced
- 16 ounces boneless ribeye steaks thinly sliced against the grain
- Salt and pepper to taste
- 2 teaspoons Worcestershire sauce
- 4 slices white American cheese or slices provolone cheese mild (not aged provolone)

Method:

1. Optionally, butter insides of hoagie rolls with 1 tablespoon of butter and toast. Set aside.
2. In a sauté pan over medium heat, add 1 tablespoon of butter. Once melted and bubbling, add bell pepper, onions, and mushrooms. Cook, stirring occasionally, until veggies are lightly browned and onions turn translucent. Remove from pan and set aside.
3. Season sliced ribeye with salt and pepper. Add 1 tablespoon of butter to pan. Once melted and bubbling, add ribeye to skillet and cook for 2-4 minutes, stirring occasionally. Add Worcestershire sauce to skillet and stir to combine.
4. Reduce heat to low. Return veggies to pan and stir to combine. Split your steak mixture in half on either side of the pan. Lay two pieces of cheese onto each half and allow to melt, about 1 minute.
5. Spoon cheesesteak mixture into your hoagie rolls. Serve immediately.

Notes

- Onions are the only traditional cheesesteak topping - bell pepper and mushrooms are optional, but recommended for flavor.
- Amoroso rolls are traditional for making cheesesteaks, but any bakery style hoagie rolls will work.