

Shaved Ribeye Philly Cheesesteak on Garlic Bread





Instructions

1. Cheesesteak:
2. Using a large sauté pan, add ½ Tbsp of oil and place over medium heat. Once hot, add sliced onions, peppers and garlic. Sauté, stirring occasionally, for 8-10 minutes, or until vegetables have softened. Transfer mixture into a separate large bowl; set aside.
3. Add remaining ½ Tbsp of oil and increase heat to high. Spread shaved steak out into an even layer in the pan. Sprinkle salt and pepper on top of steak and let cook for 3-4 minutes. Flip steak and continue sautéing until fully cooked.
4. Transfer cooked steak into bowl with cooked vegetables. Add oregano and smoked paprika; stir until well combined.
5. Garlic Bread:
6. Preheat oven to 400°F.
7. Slice the French bread in half lengthwise. Place both halves cut-side up on a parchment-lined baking sheet.
8. Using a small bowl, combine melted butter, garlic, Parmesan cheese and Italian seasonings; stir until well combined. Brush this mixture evenly over the tops of both halves of bread.
9. Line each half of bread with 4 slices of provolone cheese. Divide steak mixture evenly between two halves and sprinkle shredded mozzarella on top.
10. Bake for 10-12 minutes, or until cheese has fully melted.
11. Remove from oven and garnish with chopped parsley before serving.
12. Serve and Enjoy!

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