

Shaved Ribeye Philly Cheesesteak on Garlic Bread



Combine two favorites into one with this Philly Cheesesteak Garlic Bread shaved steak, peppers + onions, melted cheese...all on top of buttery, garlicky bread!

Serving Size: 8

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Ingredients

- Cheesesteak:
- 1 Tbsp olive oil divided
- 1 red bell pepper thinly sliced
- 1 green bell pepper thinly sliced
- 1 large yellow onion thinly sliced
- 2 tsp minced garlic
- 16 oz. shaved ribeye steak
- 1 tsp kosher salt
- ½ tsp black pepper
- ½ tsp dried oregano
- ½ tsp smoked paprika
- Garlic Bread:
- 1 loaf French bread
- 3 Tbsp unsalted butter melted
- 1 tsp minced garlic
- ¼ cup grated Parmesan cheese
- 1 tsp Italian seasonings
- 8 slices provolone cheese
- 1 cup mozzarella cheese shredded
- ¼ cup chopped Italian parsley

Instructions

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

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