



AMERICAN (PHILADELPHIA)

Philly Cheesesteak

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	4	20 min	20 min	Pan-fry	Ribeye

Ingredients

- 600 g (1½ lb) boneless ribeye, partly frozen for 30 minutes
- 2 large onions, thinly sliced
- 2 tbsp vegetable oil, divided
- 1 tsp salt, plus more to taste
- ½ tsp black pepper
- 250 g (9 oz) provolone, sliced (or 8 slices of white American cheese)
- 4 soft hoagie rolls, 20 cm (8 in) long
- 1 tbsp butter, for the rolls
- Optional: sliced hot or sweet peppers, to serve

Steps

1. Slice the chilled beef as thinly as possible, about 2 mm (1/16 in), across the grain. Cut the slices into shorter pieces if they are long.
2. Heat 1 tbsp oil in a large skillet or flat griddle over medium heat. Add the onions and a pinch of salt and cook for 12 to 15 minutes, stirring now and then, until soft and golden. Move them to a plate.
3. Increase the heat to high and add the remaining oil. Pan-fry the beef in two batches, spreading it out. Cook 1 to 2 minutes without stirring until browned underneath, then break it up and cook 1 minute more until no pink remains.
4. Season with the salt and pepper. Mix the onions back into the meat and divide it into four piles, each the length of a roll.
5. Top each pile with the cheese, cover the pan, and heat for 1 minute until melted.
6. Split the rolls (leaving one side attached), butter them lightly, and toast on a pan for 1 minute, until lightly golden.
7. Slide a spatula under each pile and tip it into a roll. Serve hot.

Notes

- **Cheese:** provolone is sharp and traditional; American cheese melts smoothest, and Cheez Whiz is the classic Philly "wit" choice.
- **Slicing:** ask the butcher to slice it on the machine, or buy pre-sliced beef for sandwiches.
- **Make ahead:** the onions keep 3 days in the fridge.
- **Freezer:** the cooked beef and onion filling freezes for 3 months; thaw overnight and reheat in a skillet until steaming hot (74°C / 165°F).
- **Pair with:** crisp dill pickles or a vinegary coleslaw.
- **Twist:** cook sliced sweet or hot cherry peppers with the onions, a common Philly variation.