

Philly Cheesesteak

Authentic Philly Cheesesteak recipe with thinly sliced ribeye, melted provolone, and caramelized onions. Learn to make this classic sandwich at home.

30 min

PREP

15 min

COOK

45 min

TOTAL

2

SERVINGS

Medium

DIFFICULTY

Philly Cheesesteak

Ingredients

- 2 tbsp butter
- 1 onion
- 1 lb steak
- 10 slice provolone cheese
- 2 hoagie roll
- 0 pinch salt
- 0 pinch black pepper

Instructions

- 1 Prepare the ribeye steak**

Place the 1 lb ribeye steak in the freezer for 30 minutes to firm up for easier slicing.
- 2** Remove the steak from the freezer and slice it as thinly as possible against the grain using a sharp knife, creating strips about 1/8-inch thick.
- 3 Cook the onions**

Heat a large cast-iron skillet or heavy pan over medium heat (about 180°C/350°F). Add the 2 tablespoons of butter and let it melt completely.
- 4** Add the sliced onion to the melted butter and cook for 5-6 minutes, stirring occasionally, until the onions are soft, translucent, and lightly golden.
- 5 Cook the steak**

Add the sliced ribeye to the skillet with the onions and immediately break it up into small, irregular pieces using the edge of a spatula.
- 6** Season the meat with a pinch of salt and a pinch of black pepper, then cook for 3-4 minutes, stirring frequently, until the beef is browned and cooked through with no pink remaining.
- 7 Add cheese and melt**

Divide the meat and onion mixture into 2 equal portions in the skillet, shaping each portion to roughly match the length of your hoagie rolls.

- 8 Lay 5 slices of provolone cheese over each meat portion, covering completely. Cover the skillet with a lid and cook for 1-2 minutes until the cheese is fully melted.
- 9 **Assemble the sandwiches**
Open the 2 hoagie rolls and place them cut-side down over each cheese-covered meat portion in the skillet. Press gently and cook for 1 minute to warm the bread.
- 10 Using a large spatula, carefully flip each meat and cheese portion into its hoagie roll, scraping up all the melted cheese and juices from the pan.
- 11 **Serve**
Serve the cheesesteaks immediately while the cheese is still hot and melted.

Tips

Freeze the ribeye steak for 30 minutes before slicing to achieve paper-thin cuts that cook quickly and evenly, creating the authentic texture of a traditional Philly Cheesesteak.

Use beef fat if available for cooking, as it adds authentic flavor and has a high smoke point perfect for achieving a proper sear on the meat. Butter or vegetable oil work as suitable alternatives.

Invest in high-quality ribeye steak since it's the star of the sandwich. The marbling and tenderness of good beef will make a noticeable difference in the final result.

Cook the onions first until they're golden and caramelized, then push them to one side of the pan before adding the beef to prevent overcooking the meat.

Don't skip the steaming step - covering the cheese-topped meat allows proper melting and helps the flavors meld together while keeping the meat moist.

Warm your hoagie rolls slightly before serving, either by placing them cut-side down in the skillet for a minute or briefly toasting them to prevent sogginess.

Break up the beef with the edge of your spatula while cooking to create the characteristic small, irregular pieces that define an authentic Philly Cheesesteak.

Serve immediately while everything is hot and the cheese is still melted for the best texture and flavor experience.