



Philly Cheese Steak Sliders

Jacob · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

12

Description

These tasty Philly cheese steak sliders are quick and easy to make Great for a busy weeknight or game day

Ingredients

- - 1 (12 ounce) beef skirt steak
- thinly sliced - ½ large onion
- chopped - ½ large green bell pepper
- chopped - 1 (12 count) package Hawaiian bread rolls - ¼ cup mayonnaise - 8 slices pepper Jack cheese - 2 tablespoons butter
- melted

Instructions

1. Heat a large skillet over medium-high heat. Add steak
2. onion
3. and bell pepper; cook and stir until steak is browned and cooked to your liking and onions are tender
4. 7 to 10 minutes. Preheat the oven to 375 degrees F (190 degrees C). Line an 8x8-inch baking pan with aluminum foil. Slice the connected rolls in half widthwise to look like 2 giant slices of bread. Place the bottom half into the bottom of the prepared baking pan. Spread mayonnaise evenly on top. Place 4 slices of pepper Jack cheese over mayonnaise. Layer steak mixture and remaining cheese on top. Cover with the top half of the bread. Spread melted butter on top. Bake in the preheated oven until cheese is melted and bread is browned
5. about 20 minutes. Slice into individual portions. Recipe Tip Use any kind of steak
6. thinly sliced.