

Philly Cheesesteak Egg Rolls

Jacob · 30/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

Make Philly cheesesteak egg rolls by rolling beef onions peppers and American cheese into egg roll wrappers and deepfrying them until crispy and golden brown

Ingredients

- - 1 pound ground beef - 1 tablespoon Worcestershire sauce - ½ teaspoon salt - ½ teaspoon ground black pepper - 2 tablespoons butter - 1 medium yellow onion
- chopped - ½ medium green bell pepper
- chopped - 24 egg roll wrappers - 12 slices American cheese
- cut in half - ¾ cup vegetable oil for frying

Instructions

1. Cook beef in a large skillet over medium heat
2. gently breaking it into pea-sized pieces
3. until browned
4. 5 to 7 minutes. Gently stir in Worcestershire sauce
5. salt
6. and pepper
7. then transfer mixture to a bowl. Melt butter in the same skillet over medium heat. Add onion and bell pepper; cook and stir until translucent
8. 5 to 7 minutes. Return beef mixture to the skillet and stir to combine. Remove from the heat and let cool slightly
9. about 10 minutes. Lay egg roll wrappers on a flat surface. Place 1/2 slice American cheese onto each wrapper
10. then top with about 3 tablespoons filling. Pull the bottom left corner up over the filling and fold the two sides in
11. moistening the edges with water as you go; roll tightly. Fill a large saucepan with about 1 inch oil; heat over medium-high heat. Working in batches of 3 to 4
12. fry egg rolls until browned on all sides
13. 3 to 4 minutes. Drain on a paper towel-lined plate. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
14. ingredient density
15. and specific type of oil used. This recipe appeared in Allrecipes Magazine and was modified to include a spicy horseradish sauce. Please note differences in ingredient amounts
16. total time
17. and servings when following the magazine version of this recipe.