

Philly Cheesesteak Sandwiches



Get game day ready with this fan-favorite recipe. Stuffed with tender sirloin, crunchy onions, and melty cheese, our Philly Cheesesteak Sandwiches will keep you full way past halftime. Let your NESCO 12" Skillet do the work while you keep your eye on the ball. Perfect for your countertop, RV, or camper, keep winning with NESCO.

Your Key Ingredient:

[NESCO 12" Electric Skillet](#)

Grocery Ingredients:

1 tsp vegetable oil

2 cups thinly sliced onion
2 red or green bell peppers, cored, seeded, and thinly sliced
6 oz provolone cheese*
4 oval sandwich rolls, sliced in half
1 lb thinly sliced beefsteak (eye of round, or sirloin)
1/2 tsp salt
1/4 tsp black pepper

Instructions:

1. Preheat **NESCO® 12" Electric Skillet** to 300°F. Add oil and stir to coat skillet bottom. Add onions and peppers, cook for 2 minutes. Add water and stir until onion/pepper mixture is soft and water has evaporated (about 3-4 minutes).
2. Remove mixture and keep warm. Warm buns until lightly toasted. Place 1 oz cheese on each warm bun.
3. Increase heat in skillet to 350°F. Season meat with salt and pepper. Sear each piece of meat 1-2 minutes per side until browned. Note: overcooking meat will cause it to be tough.
4. Place meat on cheese and top with onions and peppers.

**Use American, cheddar, or mozzarella cheese if desired.*