



Philly Cheesesteak

fromvalerieskitchen.com

This easy Philly Cheesesteak Recipe is the ultimate game day fare! Tender bites of sirloin, sautéed peppers and onions, and melted provolone cheese are all cooked up in one skillet and loaded on toasted hoagie rolls.

Servings: 8 → 40

PREP TIME

20 MIN

COOKING TIME

25 MIN

TOTAL TIME

45 MIN

Ingredients

1/2 cup plus 2 tablespoons canola oil, first measure
5 yellow onion, thinly sliced, sweet
5 red bell pepper, thinly sliced
5 green bell pepper, sliced
1/2 cup plus 2 tablespoons second measure, canola oil,
10 pounds petite sirloin, thinly sliced
2 1/2 tablespoons seasoned salt
1 1/2 tablespoons plus 1/2 teaspoon garlic pepper
40 hoagie roll
1 3/4 cups plus 2 tablespoons softened butter
2 pounds 8 ounces Provolone cheese, sliced

Nutrition

Calories 799, Total Fat 41g, Saturated Fat 17g, Trans Fat 0g, Polyunsaturated Fat 4g, Monounsaturated Fat 15g, Cholesterol 146mg, Sodium 1249mg, Total Carbohydrates 57g, Dietary Fiber 4g, Sugar 5g, Protein 47g, Vitamin A 1020IU, Vitamin C 35mg, Calcium 330mg, Iron 5mg, Phosphorous 499mg, Potassium 613mg

Cooking instructions

1. Gather all ingredients and equipment.

CCP: Wash your hands with warm water and soap for at least 20 seconds

CCP: Follow community policies for major allergens and gluten regarding identification, labeling and measures to control cross contact.

2. Thawing CCP: Defrost beef in the refrigerator, in cold water or in the microwave. Food thawed in cold water or in the microwave should be cooked immediately.

3. Prep onion and bell peppers as directed above.

CCP: Cut off bruised or damaged areas. Wash produce under running water, even if they will be peeled or cut. Scrub firm skins and rinds with a produce brush. Don't use soap.

4. Add first measure of oil to a griddle on medium-low heat. Add onion and bell peppers. Allow to cook, stirring occasionally, until very tender. Transfer to holding pan(s).

CCP: Hold at an internal temperature of 140°F (60°C) and above.

5. Use a sharp knife to trim edges of excess fat off of beef and then slice it as thinly as possible across the grain. Chop the sliced steak into approximately 1/4 inch pieces.

6. Add second measure of oil and place over medium-high heat. Add chopped steak and cook, stirring frequently, for about 4 to 5 minutes, or until no pink remains and to the stated CCP temperature. Season with seasoned salt and garlic pepper while cooking.

CCP: Cook to a minimum internal temperature of 145 °F (63°C) with a 3 minute rest time.

7. Transfer with a slotted spoon to holding pan(s).

CCP: Hold at an internal temperature of 140°F (60°C) and above.

8. Preheat the oven to 400°F (200°C) conventional/375°F (190°C) convection.

9. Split open the hoagies rolls but do not separate them. Spread them with the softened butter and place them on a baking sheet. Transfer the baking sheet to the oven and bake for 3 to 5 minutes or until lightly golden and toasted.

10. To Assemble Each Sandwich: Portion 3 ounces of meat onto each roll using tongs. Top meat with 1/4 cup peppers and onions using a spoodle. Top veggies with 1 slice (1 ounce) of cheese. Place sandwich under a broiler and allow cheese to melt.

11. Hold for service.

CCP: Hold at an internal temperature of 140°F (60°C) and above.

Serving instructions

Serve 1 each using tongs for approved diet types and textures.

****DIET TYPES****

Diabetic (CCHO): YES, serve open faced on 1 slice of hoagie roll
Heart Healthy/Cardiac: Hamburger
Low Sodium: Hamburger
Vegetarian: Vegan Black Bean Patty on a Bun or refer to Vegetarian Tip Sheet for products
Gluten Free: YES on GF bread, refer to Gluten Free Tip Sheet for products

****TEXTURES & CONSISTENCIES****

FF: YES, cut in half
EC7/Soft: YES, if sandwich can be broken apart into smaller pieces with the side of a spoon/fork. Remove hard crusts.
SB6: Soft and Bite Sized Roast Beef and see IDDSI Bread Collection
MM5: Minced and Moist Roast Beef and see IDDSI Bread Collection
PU4: Pureed Roast Beef and see IDDSI Bread Collection

Allergens

milk, yeast, gluten, lactose, wheat

Notes

Recipe adapted by RecipeTree.Pro for healthcare use/food service on 1.22.25. Consider increasing starch portion of the meal if not serving bread to SB6/MM5/PU4.

Equipment

griddle, tongs, spatula, spoodle, baking pan

Tags

baking pan, spoodle, spatula, tongs, griddle, ec7, easy to chew, easy, soft, finger food, diabetic, sandwich, fromvalerieskitchen.com, parent recipe, regular, beef, entree, entree/main dish, dinner, lunch
