

Introduction

If you're looking to amp up your appetizer game, then Crispy, Cheesy Philly Cheesesteak Egg Rolls are just the ticket. Combining the classic flavors of a Philly cheesesteak with the irresistible crunch of an egg roll, this dish takes comfort food to new heights. The marinated ribeye steak paired with sautéed vegetables and a gooey blend of cheeses creates a flavor explosion that's sure to please any crowd. Perfect for game days, parties, or simply as a delightful snack, these egg rolls are not only delicious but also fun to make. Let's dive into the ingredients, preparation, and cooking techniques that will have you serving these delectable treats in no time!

Detailed Ingredients

Ribeye Steak: 1 lb, thinly sliced
Provolone & Mozzarella Blend: 1 package, shredded
Philadelphia Cream Cheese: 4 oz (optional)
Yellow Onion: 1, chopped
Mushrooms: 8 oz, chopped
Green Bell Pepper: 1, chopped
Egg Roll Wrappers: 1 package
Olive Oil: 1 tablespoon
Egg: for egg wash
Neutral Frying Oil: for deep frying

Philly Cheesesteak Marinade

Baking Soda: 1/2 tablespoon
Vinegar: 1 tablespoon
Sugar: 1 teaspoon
Garlic Salt: 1 teaspoon
Onion Powder: 1 tablespoon
Crushed Rosemary: 1 tablespoon
Worcestershire Sauce: 2 tablespoons

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 45 minutes

Yield: 8 egg rolls

Detailed Directions and Instructions

Marinate the Steak

Begin by preparing the marinade for your ribeye steak. In a large bowl, combine the baking soda, vinegar, sugar, garlic salt, onion powder, crushed rosemary, and Worcestershire sauce. This mixture will not only add flavor but also tenderize the meat. Once blended, add the thinly sliced ribeye and toss until it is well coated with the marinade. Cover the bowl with plastic wrap and place it in the refrigerator. Allow the steak to marinate for at least 1 hour—this step is crucial for infusing maximum flavor into the meat.

Sauté the Steak & Vegetables

After the steak has marinated adequately, heat a large skillet over high heat and drizzle in 1 tablespoon of olive oil. Once the oil is hot, add the marinated ribeye steak. Cook the steak for about 3-5 minutes, stirring occasionally until it is browned but still juicy. Be careful not to overcook the meat as it will continue to cook during the frying process. Once done, remove the steak from the pan and set it aside on a plate.

In the same skillet, add the chopped onion, mushrooms, and green bell pepper. Sauté the vegetables for 3-4 minutes, or until they begin to caramelize and soften. This step will enhance the sweetness of the onions and the earthy flavor of the mushrooms. Once the vegetables are ready, combine them with the sautéed steak in a large mixing bowl.

Fill & Wrap the Egg Rolls

Now it's time to assemble your egg rolls! Take an egg roll wrapper and lay it flat on a clean surface in a diamond shape. Using an egg wash (a beaten egg) brush the edges of the wrapper to help it seal properly when folded.

Spoon a generous amount of the steak and vegetable mixture onto the center of the wrapper. Follow this with a hearty sprinkle of shredded provolone and mozzarella cheese, and for an extra layer of creaminess, add a small dollop of Philadelphia cream cheese if

desired.

To roll the egg rolls, fold the bottom corner over the filling, tuck in the sides, and then roll it up tightly, ensuring a secure seal. Repeat this process with the remaining wrappers and filling until all of the egg rolls are rolled and ready to cook.

Deep-Fry the Egg Rolls

For the frying step, heat neutral oil in a deep stock pot or heavy skillet until it reaches a temperature of 350°F (175°C). It's important to maintain this temperature to ensure that the egg rolls cook evenly and achieve the desired crispiness.

Carefully add the egg rolls to the hot oil, frying them in small batches of 2-3 at a time. Cook for about 3-4 minutes, or until they turn a beautiful golden brown and crispy. Be sure to flip the egg rolls halfway through the cooking time for even browning.

Once the egg rolls are done, remove them using a slotted spoon and transfer them to a wire rack or paper towels to drain any excess oil. Allow them to cool for about 5 minutes before serving.

Serve

These Crispy, Cheesy Philly Cheesesteak Egg Rolls are best served hot out of the fryer. Pair them with a side of tangy dipping sauce such as Cowboy Butter or any favorite condiment. The crispy exterior combined with the savory cheesesteak filling offers a mouthwatering experience that is simply unforgettable!

Notes

- For an added flavor punch, consider incorporating jalapeños into the filling for a spicy kick.
- If you enjoy extra creamy egg rolls, using more cream cheese can enhance the richness of the filling.
- You can prepare the filling ahead of time and refrigerate it for easier assembly when you're ready to fry.

Cook Techniques

- **Marinating:** This technique is pivotal for enhancing the flavor and tenderness of the steak. The baking soda works to break down the proteins, resulting in a tender bite.

- Sautéing: This is a quick cooking technique ideal for vegetables, allowing them to retain their texture while developing flavor through caramelization.
- Deep-frying: Achieving the right oil temperature is crucial for a crispy result; it prevents the egg rolls from becoming oily.

FAQ

Can I bake the egg rolls instead of frying them?

Yes, you can bake the egg rolls. Preheat your oven to 400°F (200°C), place the egg rolls on a baking sheet lined with parchment paper, and spray them lightly with cooking oil. Bake for about 20-25 minutes or until golden brown, turning them halfway through the baking time.

Can I use other types of meat for this recipe?

Absolutely! Feel free to substitute the ribeye steak with chicken, pork, or even tofu for a vegetarian option. Just adjust the cooking time as necessary based on the meat you use.

How should I store leftover egg rolls?

Store any leftover egg rolls in an airtight container in the refrigerator for up to 2 days. To reheat, you can bake them at 375°F (190°C) until heated through, or re-fry them in a small amount of oil.

Can I make these egg rolls ahead of time?

Yes, you can prepare the filling and wrap the egg rolls ahead of time. Store them in the refrigerator for a few hours or overnight. When you're ready to cook, simply fry them fresh; they won't lose their deliciousness!

Conclusion

Crispy, Cheesy Philly Cheesesteak Egg Rolls offer a delightful twist on a classic favorite, perfectly merging the rich flavors of a traditional cheesesteak with the satisfying crunch of an egg roll. Whether you're hosting a gathering or just indulging in a delicious treat at home, these egg rolls are versatile, customizable, and oh-so-tasty. With the step-by-step instructions provided, you can whip up these savory bites like a pro and impress friends and family with your culinary skills.

More recipes suggestions and combination

Buffalo Chicken Egg Rolls

Swap out the Philly cheesesteak filling for buffalo chicken to give these egg rolls a spicy twist. Pair with ranch or blue cheese dressing for an authentic experience!

Vegetarian Egg Rolls

Create a vegetarian version by using sautéed seasonal vegetables and a mixture of cream cheese and feta cheese. Perfect for meatless meal lovers!

Fruit-Filled Egg Rolls

For dessert, try making egg rolls filled with sweetened fruit mixtures, such as apple cinnamon or cream cheese and berry. Serve with a side of chocolate sauce for dipping.

Philly Cheesesteak Sliders

If you're a fan of sliders, turn your cheesesteak filling into sliders using mini brioche buns, topped with melted cheese and caramelized onions.

With endless variations and possibilities, there's no limit to the delicious adventures you can embark on with these egg rolls as a base! Enjoy every crunchy, cheesy bite.