

Introduction

When it comes to comfort food, few dishes can rival the indulgent goodness of Philly Steak Cheese Fries. This delectable dish combines the savory elements of a classic Philly cheesesteak with the irresistible crunch of waffle fries, all drenched in creamy melted cheese. Whether you're looking for a substantial snack, a crowd-pleasing appetizer, or a hearty main course, this recipe has got you covered. In this article, we'll delve deep into the intricacies of making Philly Steak Cheese Fries, guiding you through each step of the cooking process, sharing tips and tricks, and offering variations to keep your taste buds excited.

Detailed Ingredients

- 1 lb steak, thinly sliced
- 1 tsp garlic salt
- 1/2 tsp ground black pepper
- 1 green bell pepper, sliced
- 1 onion, sliced
- 8-10 White American Cheese Slices
- 20 OZ bag McCain Quick Cook Waffle Cut Fries
- 1 tbsp olive oil

Prep Time

10 minutes

Cook Time, Total Time, Yield

Cook time: 20 minutes

Total time: 30 minutes

Yield: 4 servings

Detailed Directions and Instructions

Step 1: Preheat the Oven

Start by preheating your oven to 425°F (220°C). This temperature ensures your fries get perfectly crispy while your toppings heat through.

Step 2: Prepare Your Skillet

Heat an oven-safe skillet over medium-high heat. The right skillet is essential as it needs to withstand the oven's heat later on.

Step 3: Cook the Steak

Add 1 tablespoon of olive oil to the heated skillet. Once it shimmers, add the thinly sliced steak. Make sure the pieces are evenly spread out for even cooking.

Step 4: Season the Steak

Sprinkle in the garlic salt and ground black pepper. Stir frequently to ensure each piece is coated in seasoning. The garlic salt adds a depth of flavor that complements the richness of the steak.

Step 5: Brown the Steak

Let the steak fry until browned on all sides, which should take about 3-5 minutes. Browning the meat enhances its flavor, creating a mouthwatering base for your cheese fries.

Step 6: Remove the Steak

Once browned, remove the steak from the skillet and set it aside. This brief separation helps to prevent overcooking and preserves the steak's juiciness.

Step 7: Preserve the Drippings

In the same skillet, reserve 1 tablespoon of the liquid left from cooking the steak and discard the rest. This liquid (or drippings) is packed with flavor and will help in cooking the vegetables.

Step 8: Cook the Vegetables

Return the skillet to the stove and add the sliced green bell pepper and onion. Cook these in the reserved liquid, stirring occasionally, until they are tender but still crisp, about 4-5 minutes.

Step 9: Remove the Vegetables

Remove the cooked vegetables from the skillet and set them aside. You want them to be just tender, preserving some crunch for texture in your finished dish.

Step 10: Layer the Fries

With the skillet off the heat, add a generous layer of McCain's Quick Cook Waffle Cut Fries directly to the bottom. These fries are crucial — they soak up flavor while providing a delightful crunch.

Step 11: Add Cheese and Toppings

Place 4 slices of White American cheese atop the fries, creating a luscious foundation. Next, layer on the cooked steak followed by the crisp vegetables.

Step 12: Repeat the Layers

For added indulgence, repeat the layering process, adding another round of fries, cheese, steak, and veggies. Top it all off with any remaining cheese slices to ensure that gooey, melty finish.

Step 13: Bake to Perfection

Transfer the oven-safe skillet to your preheated oven. Bake for 8-10 minutes, or until the cheese is bubbly and golden. Keep an eye on it to prevent burning — a perfectly baked dish means melty cheese and crispy fries!

Step 14: Serve Hot

Once baked, remove the skillet from the oven. Allow it to cool for a moment before diving in. Philly Steak Cheese Fries are best enjoyed hot, so scoop out generous portions and serve immediately.



Philly Steak Cheese Fries

Notes

When choosing the steak for this dish, consider using ribeye or sirloin for the best flavor and tenderness. If you're short on time, pre-sliced steak from the butcher or grocery store can save you some prep work. In terms of cheese, White American offers a delightful melt but feel free to mix in cheddar or provolone for a unique twist on the classic flavor profile.

Cook Techniques

1. ****Searing:**** Searing the steak at a high temperature locks in juices and enhances flavor. Make sure not to overcrowd the skillet layout for a good sear.
2. ****Layering:**** Proper layering not only enhances the presentation but also ensures every bite is packed with equal amounts of fries, cheese, steak, and veggies.
3. ****Oven Cooking:**** Utilizing an oven-safe skillet allows the top layer of cheese to melt

beautifully while the fries remain crispy.

FAQ

Can I use different types of fries?

Absolutely! While waffle fries are traditional, you can substitute them with crinkle-cut fries, curly fries, or even homemade fries based on your preference.

How do I store leftovers?

Let the leftovers cool to room temperature before transferring them to an airtight container. They can be refrigerated for up to 3 days. Reheat in the oven to restore some texture, as microwaving can make fries soggy.

Can I make this dish vegetarian?

Yes! Simply omit the steak and add a variety of vegetables such as mushrooms, zucchini, or spinach. You could also consider adding plant-based protein options.

What can I pair with Philly Steak Cheese Fries?

These fries are a meal on their own, but for a well-rounded experience, you might pair them with a simple salad or a creamy coleslaw to balance the richness of the dish.



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Conclusion

Philly Steak Cheese Fries are a fusion of flavors and textures that make for an unforgettable comfort food experience. Whether preparing them for a family dinner, a game day gathering, or simply a cozy night in, this dish offers versatility and satisfaction in every bite. The combination of juicy steak, crisp vegetables, and ooey-gooey cheese atop crunchy fries is hard to resist. Experiment with variations or stick to the classic recipe; either way, you're sure to create a meal that delights.

More recipes suggestions and combination

Loaded Nachos

If you enjoy cheese and toppings, try making loaded nachos with your favorite ingredients.

Buffalo Chicken Fries

Give a twist by using shredded buffalo chicken in place of steak, topped with ranch or blue cheese dressing.

BBQ Pulled Pork Fries

For BBQ lovers, using pulled pork instead will provide a delightful tangy flavor with the same cheesy goodness.

Vegetable Stir-Fry Bowl

If you're looking for a healthier option, serve your Philly-inspired ingredients over quinoa or brown rice instead of fries.

In summary, Philly Steak Cheese Fries are a delicious and satisfying dish that can be easily prepared and customized to fit your tastes. Enjoy crafting this indulgent meal and share it with friends and family for a truly delightful dining experience!



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