



Philly Cheesesteak Cheesy Bread

Introduction

Philly Cheesesteak Cheesy Bread is a delicious twist on the classic Philly cheesesteak that combines all the beloved flavors into a cheesy, savory bread. Perfect for parties, game day, or a cozy dinner at home, this recipe offers an easy way to indulge in the iconic taste of a cheesesteak in a new form. The gooey cheese, tender beef, and flavorful seasonings come together on a crispy bread base, making it an irresistible treat for any occasion.

Detailed Ingredients with measures

- Bread: 1 loaf of Italian or French bread
- Ribeye Steak: 1 pound, thinly sliced
- Bell Peppers: 1 cup, chopped
- Onion: 1 medium, sliced
- Mushrooms: 1 cup, sliced
- Mozzarella Cheese: 2 cups, shredded
- Provolone Cheese: 1 cup, sliced
- Olive Oil: 2 tablespoons
- Garlic: 2 cloves, minced
- Worcestershire Sauce: 1 tablespoon
- Salt: to taste
- Pepper: to taste

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 40 minutes

Yield: 6 servings



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 375°F (190°C).

Prepare the Bread

Take a loaf of French bread and slice it in half lengthwise.

Mix the Cheese Spread

In a bowl, combine softened cream cheese, sour cream, mayonnaise, and Worcestershire sauce. Mix until smooth.

Add Cheddar and Seasoning

To the cheese mixture, add shredded cheddar cheese, minced garlic, and some salt and pepper. Stir well to incorporate all ingredients.

Spread the Mixture

Evenly spread the cheese mixture on both halves of the bread.

Prepare the Steak

In a skillet, cook thinly sliced steak until browned. Season with salt, pepper, and optional seasonings as desired.

Add to Bread

Layer the cooked steak evenly on top of the cheese-covered bread.

Top with More Cheese

Sprinkle additional shredded mozzarella cheese over the steak.

Bake in the Oven

Place the prepared bread halves on a baking sheet. Bake in the preheated oven for about 15-20 minutes, or until the cheese is melted and bubbly.

Slice and Serve

Once done, remove from the oven, let cool for a moment, then slice into pieces and serve warm.

Notes

Choose Your Bread

French bread or hoagie rolls can be used depending on your preference.

Steak Options

For the steak, you can use ribeye, sirloin, or any preferred cut sliced thinly.

Vegetarian Option

Vegetables like bell peppers and onions can be sautéed as a vegetarian alternative to steak.

Storage

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in the oven for the best results.



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Cook techniques

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