



# Chicken Philly Cheese Sandwich

## Introduction

If you're looking for a quick and delicious meal, the Chicken Philly Cheesesteak is an excellent choice. This recipe is simple to prepare and packed with flavor, making it a perfect option for busy weeknights. With just a few ingredients and minimal cooking time, you can enjoy a hearty sandwich that's sure to satisfy your cravings.

## Detailed Ingredients with measures

- 1 lb boneless, skinless chicken breasts (thinly sliced)
- 1 green bell pepper (sliced)
- 1 onion (sliced)

1 tbsp olive oil  
1 tsp garlic powder  
1 tsp paprika  
Salt and pepper (to taste)  
6 slices provolone cheese  
4 hoagie rolls  
2 tbsp butter (optional, for toasting rolls)

## Prep Time

10 minutes

## Cook Time

20 minutes

## Total Time

30 minutes

## Yield

4 servings

## Directions

1. Heat olive oil in a large skillet over medium heat. Add sliced chicken and season with garlic powder, paprika, salt, and pepper. Cook for 6-8 minutes until chicken is browned and cooked through.
2. In the same skillet, add sliced onions and bell peppers. Sauté for 4-5 minutes until tender and caramelized.
3. Combine the cooked chicken with the peppers and onions in the skillet. Layer provolone cheese slices over the top and cover the skillet until the cheese is melted, about 1-2 minutes.
4. Optional: Butter and toast hoagie rolls in a separate pan until golden.
5. Divide the cheesy chicken mixture among the hoagie rolls and serve hot.

## Conclusion

Enjoy your Chicken Philly Cheesesteak as a delightful and filling meal that can be prepared in just half an hour. Perfect for any occasion, it's a surefire way to bring comfort to your dining table!

See also Horseradish Soup with Fermented Rye Bread

## Detailed Directions and Instructions

### Step 1: Heat the Olive Oil

Heat 1 tablespoon of olive oil in a large skillet over medium heat.

### Step 2: Cook the Chicken

Add 1 lb of thinly sliced boneless, skinless chicken breasts to the skillet. Season with 1 teaspoon of garlic powder, 1 teaspoon of paprika, salt, and pepper to taste. Cook for 6-8 minutes, stirring occasionally, until the chicken is browned and cooked through.

### **Step 3: Sauté the Vegetables**

In the same skillet, add sliced onions and sliced green bell pepper. Sauté for 4-5 minutes until the vegetables are tender and caramelized.

### **Step 4: Combine Ingredients**

Combine the cooked chicken with the sautéed onions and bell peppers in the skillet. Layer 6 slices of provolone cheese over the top. Cover the skillet and let it sit for 1-2 minutes, or until the cheese is melted.

### **Step 5: Toast the Hoagie Rolls (Optional)**

If desired, butter and toast 4 hoagie rolls in a separate pan until golden brown.

### **Step 6: Assemble and Serve**

Divide the cheesy chicken mixture evenly among the toasted hoagie rolls and serve hot.

## **Notes**

### **Note 1: Chicken Slicing**

For best results, slice the chicken breasts thinly to ensure even cooking.

### **Note 2: Vegetable Options**

Feel free to add additional vegetables such as mushrooms or jalapeños for extra flavor.

### **Note 3: Cheese Variations**

Provolone cheese can be substituted with American cheese or mozzarella if preferred.

### **Note 4: Roll Alternatives**

If hoagie rolls are not available, any soft sub rolls or baguettes can work as alternatives.

## **Cook techniques**

### **Slicing**

Thinly slicing the chicken, bell pepper, and onion ensures even cooking and a better texture in the final dish.

See also [Easy Summer Desserts You'll Love](#)

### **Sauteing**

Cooking the chicken, peppers, and onions over medium heat in olive oil helps to develop flavor through caramelization.

### **Layering**

Layering provolone cheese on top of the chicken mixture and covering the skillet allows the cheese to melt evenly, enhancing the dish's creaminess.

### **Topping and Toasting**

Toasting the hoagie rolls in butter adds a crispy texture, making the sandwich more satisfying.

## FAQ

**Can I use a different type of cheese?**

Yes, you can use other cheeses like mozzarella, cheddar, or Swiss if you prefer a different flavor.

**Is it possible to make this dish with leftover chicken?**

Absolutely! Cooked and shredded or diced leftover chicken can be used, reducing the cooking time.

**Can I add other vegetables?**

Yes, feel free to add other veggies like mushrooms, spinach, or jalapeños for additional flavor and nutrition.

**How can I make this dish spicy?**

You can add red pepper flakes or use spicy cheese to give it a kick.

**What can I serve on the side?**

French fries, potato chips, or a fresh salad pair well with Chicken Philly Cheesesteak sandwiches.

## Conclusion

This Chicken Philly Cheesesteak is a delightful and satisfying meal that brings together tender chicken, sautéed vegetables, and melted provolone cheese, all nestled in a soft hoagie roll. It's quick to prepare, taking only about 30 minutes, making it perfect for a weeknight dinner or a casual gathering. The combination of flavors and textures will

surely please everyone at the table.

## More recipes suggestions and combination

### **Buffalo Chicken Cheesesteak**

Add buffalo sauce to the chicken mixture for a spicy twist, then top with blue cheese crumbles for a zesty flavor.

See also Blueberry Cheesecake

### **BBQ Chicken Cheesesteak**

Mix barbecue sauce with the cooked chicken and serve topped with crispy onion rings for a smoky and crunchy variation.

### **Vegetarian Philly Cheese Veggie Sandwich**

Substitute chicken with grilled mushrooms or tofu, and add zucchini and spinach for a healthy plant-based option.

### **Cajun Chicken Cheesesteak**

Season the chicken with Cajun spices for a flavorful kick, and pair with pepper jack cheese for some extra heat.

### **Cheesy Chicken and Spinach Hoagie**

Incorporate fresh spinach into the mixture before topping with cheese for an added layer of flavor and nutrition.