



# Philly Cheese Steak Pull Apart Bread



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## Introduction

Philly Cheese Steak Pull Apart Bread is a delightful twist on the classic Philly cheesesteak sandwich, perfect for sharing at gatherings or enjoying as a hearty snack. This recipe combines the iconic flavors of steak, cheese, and onions with soft, pull-apart bread, making it an irresistible appetizer or main dish.

## Detailed Ingredients with measures

Bread: 1 loaf of soft white bread

Steak: 1 pound of thinly sliced beef

Onion: 1 medium onion, diced

Bell Pepper: 1 medium bell pepper, diced

Cheese: 2 cups of shredded provolone cheese

Garlic Butter: 1/2 cup of melted butter mixed with 2 cloves of minced garlic

Seasoning: Salt and pepper to taste

## Prep Time

The preparation time for this delicious dish is approximately 15 minutes. This includes slicing the ingredients and preparing the bread for stuffing.

## Cook Time, Total Time, Yield

The cooking time is around 25 minutes. Therefore, the total time from



prep to finish is approximately 40 minutes. This recipe yields about 8 servings, making it ideal for gatherings or family dinners.



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## Detailed Directions and Instructions

### Prepare the Bread

Begin by preheating your oven to 350°F (175°C). Take a loaf of French bread and carefully cut through it to create a checkerboard pattern, ensuring you don't slice all the way through to the bottom. Make cuts about 1 inch apart vertically and horizontally.

### Cook the Filling

In a large skillet, melt one tablespoon of butter over medium heat. Add thinly sliced bell peppers and onions, and sauté them until they are tender. Incorporate thinly sliced steak into the skillet and cook until it is browned and cooked through.

See also [Refreshing Bellini Recipe for Any Occasion](#)

### Add Cheese and Seasoning

Once the steak is cooked, stir in some salt, pepper, and Worcestershire sauce to taste. Remove the skillet from heat and mix in a generous amount of provolone and mozzarella cheese until melted and evenly distributed.

### Fill the Bread

Carefully pull apart the slices in the bread and spoon the cheesy steak mixture into each section, ensuring an even distribution.

### Brush with Butter

Melt another tablespoon of butter and use a brush to coat the top of the stuffed bread, allowing the flavors to seep in as it bakes.

**Bake the Bread**

Wrap the filled loaf in aluminum foil and place it in the preheated oven. Bake for approximately 15 minutes, then unwrap the foil and bake for an additional 10-15 minutes, or until the bread is golden and crispy.

**Serve and Enjoy**

Once baked, remove the bread from the oven and allow it to cool slightly before serving. Pull apart the pieces of the Philadelphia cheese steak bread and enjoy warm.

**Notes****Substitutions**

Feel free to substitute the steak with other proteins, like chicken or mushrooms, for a different flavor profile.

**Cheese Options**

Experiment with various cheeses to suit your taste; for example, cheddar or pepper jack can add a nice kick.

**Storage Instructions**

Leftovers can be stored in an airtight container in the refrigerator for a few days. Reheat in the oven or microwave before serving.

**Serving Suggestions**

This dish pairs well with a side of marinara sauce or sautéed vegetables for a complete meal.





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## Cook techniques

### **Pull-Apart Technique**

This technique involves using a loaf of bread that can be easily opened up, making it perfect for stuffing with filling ingredients. It enhances the sharing aspect of the dish.

See also Green Bean Artichoke Casserole

### **Cheese Melting**

To achieve a gooey, melty cheese effect, use a combination of cheeses that melt well. This ensures that each pull-apart piece is deliciously cheesy.

### **Sautéing Vegetables**

Sauté vegetables like onions and peppers to enhance their flavor before adding them to the filling. This technique adds depth to the overall taste of the dish.

### **Layering Flavors**

Layering the ingredients, including meats, cheeses, and vegetables, allows for a more complex flavor profile in each bite. Ensure that each layer is evenly distributed.

### **Baking Method**

Baking the stuffed bread should be done at a moderate temperature to ensure even cooking and melting of the cheese without burning the bread.



## FAQ

### **Can I use different types of bread?**

Yes, you can experiment with different types of bread, like baguettes or artisan loaves, as long as they can hold the filling without falling apart.

### **What types of cheese work best?**

Cheeses like provolone, mozzarella, and cheddar are excellent choices for a cheesy pull-apart bread, as they melt well and provide great flavor.

### **How do I store leftovers?**

Leftovers should be stored in an airtight container in the refrigerator. Reheat in the oven for the best texture.

### **Can I make this dish ahead of time?**

Yes, you can prepare the filling and stuff the bread ahead of time. Just cover it and refrigerate until you're ready to bake it.

### **What can I serve with this dish?**

This dish pairs well with a side salad, fries, or even a dipping sauce like marinara or ranch for added flavor.



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## Conclusion

This Philly Cheese Steak Pull Apart Bread is a delicious and fun twist on a classic sandwich that brings the flavors of a Philly cheese steak into a shareable appetizer. Its pull-apart nature makes it perfect for gatherings, game days, or casual get-togethers. The combination of gooey cheese, savory beef, and flavorful seasonings baked into bread is sure to please any crowd.

See also [Honey Garlic Chicken Skewers](#)

## More recipes suggestions and combination

### **Stuffed Garlic Bread**

Transform your regular garlic bread into a stuffed version by filling it with mozzarella cheese, herbs, and spices for an irresistible treat.

### **Pulled Pork Sliders**

Create pulled pork sliders using tender, slow-cooked pork and pile it high with your favorite barbecue sauce, served on mini buns.

### **Buffalo Chicken Dip Bites**

Mix up a creamy buffalo chicken dip, then stuff it into crescent roll dough for bite-sized, poppable snacks that pack a spicy punch.

### **Spinach Artichoke Pull Apart Bread**

Switch it up with a spinach artichoke filling, combining creamy cheese and spinach for a tasty vegetarian option.



**Meatball Sub Pull Apart Bread**

Fill bread with meatballs and marinara sauce, topped with melted cheese for a comforting take on the classic meatball sub.



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