



Philly Cheesesteak Egg Rolls



Introduction

Philly Cheesesteak Egg Rolls combine the classic flavors of a traditional Philly cheesesteak with the convenient and fun format of an egg roll. This delicious fusion offers a crispy exterior while the inside is bursting with flavor from tender steak, sautéed onions, and melted cheese. Perfect as an appetizer or a snack, these egg rolls are sure to impress your family and friends.

Detailed Ingredients with measures

- Ground beef or thinly sliced steak: 1 pound
- Onion: 1 medium, finely chopped
- Green bell pepper: 1 small, finely chopped
- Garlic: 2 cloves, minced
- Cream cheese: 8 ounces, softened
- Provolone or mozzarella cheese: 1 cup, shredded
- Egg roll wrappers: 10 to 12
- Olive oil: for frying
- Salt: to taste
- Pepper: to taste

Prep Time

Preparation time for the Philly Cheesesteak Egg Rolls is approximately 20 minutes. This includes chopping the vegetables and cooking the filling.

Cook Time, Total Time, Yield

Cook time is around 10 to 15 minutes, depending on how crispy you like your egg rolls. The total time for the entire process, including preparation and cooking, is about 35 to 40 minutes. This recipe yields approximately 10 to 12 egg rolls, making it perfect for a gathering or a family meal.



Detailed Directions and Instructions

Prepare the Filling

In a skillet over medium-high heat, add a tablespoon of oil. Once hot, add the diced onion and sauté until translucent. Then, add the thinly sliced beef, cooking until browned. Mix in the garlic, salt, and pepper. Stir in the cheese, allowing it to melt and combine with the beef mixture. Once everything is well blended, remove from heat.

See also Lemon Garlic Butter Chicken Linguine

Cool the Mixture

Transfer the filling to a bowl and let it cool to room temperature. This is important to avoid soggy egg rolls when you roll them.

Prepare the Egg Roll Wrappers

Lay out the egg roll wrappers on a clean surface. Position each wrapper so that it forms a diamond shape.

Fill the Wrappers

Place a small amount of the beef and cheese mixture onto the center of each wrapper. Be careful not to overfill, as this can cause them to burst during cooking.

Fold the Egg Rolls

Take the bottom point of the diamond and fold it up over the filling. Then, fold in the sides towards the center and roll it up tightly to seal. Use a small amount of water to help seal the edges securely.

Heat the Oil

In a deep skillet or fryer, heat about two inches of oil over medium heat. Use a thermometer to check that it reaches 350°F for optimal frying.

Fry the Egg Rolls

Carefully add a few egg rolls at a time into the hot oil. Fry until they are golden brown and crispy, approximately 3-4 minutes on each side. Ensure not to overcrowd the fryer to maintain the cooking temperature.

Drain the Egg Rolls

Once cooked, remove the egg rolls with a slotted spoon and place them on a paper towel-lined plate to drain excess oil.

Serve Hot

Enjoy these delicious Philly cheesesteak egg rolls hot, accompanied by your favorite dipping sauce.

Notes

Variations

Feel free to experiment with different cheeses or add vegetables such as bell peppers and mushrooms to the filling for added flavor.

See also Chimichurri Sauce Recipe for Flavorful Dishes

Storage

Store any leftover egg rolls in an airtight container in the refrigerator for up to three days. Reheat them in an oven to restore their crispiness.

Make Ahead

You can prepare the filling and roll the egg rolls in advance. Store them uncooked in the refrigerator and fry them when ready to enjoy.

Freezing

These egg rolls freeze well. Lay them on a baking sheet in a single layer until firm, then transfer to a freezer-safe bag. Fry directly from frozen, adding a few extra minutes to the cooking time.



Cook techniques

Preparation of the Filling

Ensure that you finely chop the ingredients, such as the steak and onions, for a uniform filling that cooks evenly inside the egg rolls.

Wrapping the Egg Rolls

Use a corner-to-corner method while wrapping to ensure that the filling is securely enclosed. This technique prevents leakage during frying.

Frying Temperature

Maintain a consistent frying temperature of about 350°F (175°C) to achieve a crispy exterior while ensuring the filling is fully cooked.

Serving Suggestions

Pair the egg rolls with traditional dipping sauces, such as cheese sauce, ranch, or a spicy aioli, to enhance the flavor profile.

FAQ

Can I use different meats for the filling?

Yes, you can substitute steak with chicken, pork, or even a vegetarian option, as long as the filling is finely chopped.

Can these egg rolls be made ahead of time?

Absolutely! You can prepare the filling and wrap the egg rolls in advance, then store them in the refrigerator or freezer until ready to fry.

How do I store leftover egg rolls?

Store any leftover egg rolls in an airtight container in the refrigerator for up to 3 days. You can reheat them in the oven for crispiness.

See also [Cream Cheese Pound Cake](#)

Can I bake these egg rolls instead of frying?

Yes, you can bake them. Brush the egg rolls with oil and bake at 400°F (200°C) for about 15-20 minutes, flipping halfway through for even

browning.



Conclusion

The Philly cheesesteak egg rolls are a delicious fusion of classic flavors wrapped in a crispy shell, making them a perfect appetizer or snack. Their unique combination of steak, cheese, and vegetables not only satisfies cravings but also impresses guests at any gathering. Try these egg rolls at your next party for a delightful twist on a beloved sandwich.

More recipes suggestions and combination

Buffalo Chicken Egg Rolls

For a spicy kick, try buffalo chicken egg rolls filled with shredded chicken, buffalo sauce, and cream cheese. Serve with blue cheese or ranch dressing for dipping.

Veggie Spring Rolls

Prepare a lighter option with veggie spring rolls packed with fresh vegetables like bell peppers, carrots, and cucumbers, served with a tangy dipping sauce.

BBQ Pork Egg Rolls

Combine flavors by using BBQ pulled pork as the filling for your egg rolls, paired with coleslaw for a crunchy texture and rich taste.

Southwestern Egg Rolls

Mix things up with southwestern egg rolls featuring black beans, corn, jalapeños, and cheese, providing a flavorful fiesta in every bite.

Breakfast Egg Rolls

Create breakfast egg rolls stuffed with scrambled eggs, cheese, and your choice of bacon or sausage for a fun morning treat.

