Philly-Style Steak Sandwiches

Description

Some people might think it a bit of a waste to use a pricey cut of steak like New York strip for steak sandwiches, but the flavor and tenderness can't be beat. Combined with the roasted peppers, sautéed onions, mushrooms and provolone, just one pound of steak makes four hearty, delicious sandwiches. We dubbed the recipe "Philly-Style" because it is a bit of a departure from the classic Philly Cheesesteak, but we think the city deserves credit for just about any concoction that includes steak, cheese and hoagie roll.



Summary

Yield: 4
Prep Time: 30 minutes
Category: Meats
Cuisine: American

Ingredients

- 1 lb New York Strip or Boneless Rib Eye
- 2 clove garlic minced
- 4 tbsp olive oil
- 2 tsp balsamic vinegar
- 1 medium red bell pepper sliced into 1 inch pieces
- 1 medium green bell pepper sliced into 1 inch pieces
- 1 medium vidalia onion sliced
- 8 oz button mushrooms sliced
- 6 slice Provolone Cheese
- 4 8 inch hoagie rolls sesame

Instructions

Preheat the oven to 400°F and line a baking sheet with parchment paper. Slice the hoagie rolls and set aside.

Trim the steak of any excess fat and cut across the grain into 1/8-inch thick slices. In a medium mixing bowl, whisk about 1-1/2 tablespoons of the olive oil together with the balsamic vinegar and garlic. Add the steak slices and toss to combine. Season with about 1/2 teaspoon of salt and a few grinds of black pepper, toss again and set aside.

Arrange the red and green peppers on the prepared baking sheet and sprinkle with salt and pepper. Roast for 8 to 10 minutes, just until they are soft and slightly caramelized. Remove from the oven and set aside.

While the peppers roast, film the bottom of an oven-proof skillet with olive oil and heat over medium heat. Add the onions and sauté until soft

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and translucent, 2 to 3 minutes. Add the mushrooms, season with salt and pepper and sauté until any moisture given off by the mushrooms has evaporated and they've begun to brown, 3 to 4 minutes. Transfer the mixture to a plate and set aside.

Add a little more olive oil to the pan and raise the heat to medium-high. Add the steak and fry, stirring constantly, until it reaches the desired doneness. Two minutes should be about right for medium-rare. Add the roasted peppers and onion-mushroom mixture and combine well. Taste and adjust the seasoning if needed.

Cover the steak and veggies with a single layer of cheese slices. Place the pan in the oven until the cheese has melted into the steak and veggies, 3 to 4 minutes.

To serve, spoon equal portions of the steak mixture into the rolls and serve immediately.