Ingredients

- 5 Tablespoons butter, divided
- ¾ pound ribeye steak, thinly sliced
- salt, to taste
- ground black pepper, to taste
- 2 cups diced onion (1 medium onion)
- 1 cup diced green and red bell peppers
- 12 soft dinner rolls (preferably ones that come packaged stuck together, such as Hawaiian rolls)
- 2 – 3 Tablespoons mayonnaise
- 1½ cups shredded provolone cheese, or 8 slices of provolone Cheese
- ¼ teaspoon garlic powder

Philly Cheesesteak Sliders

MOM fueling HUNGRY BOYS

Instructions

- Preheat the oven to 350°F/176°C.
- Heat a cast iron skillet or other heavy-bottomed sauté pan on medium high heat. Add 1 tablespoon of butter to the heated cast iron skillet and immediately spread the thinly sliced ribeye steak in a thin layer across the skillet. Season it with salt and pepper and allow it to sit untouched for about 1 minute to give the steak a nice crust. Stir and continue cooking the ribeye until it's done to your liking. Remove the ribeye from the skillet and set it aside.
- Add another tablespoon of butter, the diced onions, and salt to the skillet. Cook for 5 minutes or until the onions are tender and just beginning to caramelize. Add the diced green and red bell peppers to the skillet, season them with salt, and cook them for 3 – 5 minutes until they're tender. Set the cooked onions and peppers aside.
- Slice your dinner rolls in half using our tip above, and place the bottoms in an 11 x 7-inch baking dish or on a baking sheet.
- Spread a thin layer of mayonnaise on the tops and bottoms of the split rolls.
- Spread the cooked steak and sautéed onions and peppers evenly over the bottom layer of the rolls.
- Spread the provolone cheese over the onions and peppers layer.
- Place the top layer of rollls on top of the cheese.
- Melt the remaining 3 tablespoons of butter and in a small bowl mix it with the garlic powder. Using a pastry brush or the back of a spoon, brush the tops of the bread with the melted butter mixture.
- Cover the dish with foil and bake it for 10 minutes. Remove the foil and continue baking it for another 10 minutes, or until the cheese is melted.
- Separate and serve the individual sliders.