



## Egg Rolls with Philly Cheesesteak Flavor

### Description

Here is a tasty recipe for Cheesy Philly Cheesesteak Egg Rolls that are great for starting a meal or enjoying as a snack!

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#### List of items needed to make a recipe.

Regarding the filling:

1 pound of thinly sliced beef, such as ribeye or sirloin.

1 spoon of olive oil

1 average-sized onion, cut into thin slices

1 green pepper cut into thin slices.

1 cup of provolone cheese, or Cheez Whiz for a traditional flavor, shredded.

Add salt and pepper according to your preference.

1 teaspoon of garlic powder (if desired)

To make the egg rolls:

10 sheets of dough for making egg rolls

Oil for frying (canola or vegetable oil)

### Directions

Get the filling ready.

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In a big frying pan, warm the olive oil on medium heat. Put the cut onions and bell peppers in the pan and cook until they are tender, which should take around 5-7 minutes.

Put the cut beef in the pan. Add salt, pepper, and garlic powder. Cook the beef until it turns brown and is fully cooked, which should take around 3-5 minutes.

Take the mixture off the heat and mix in the provolone cheese until it melts and blends well. Allow the mixture to cool a bit.

Make the Egg Rolls.

Place an egg roll wrapper on a clean surface, with one corner closest to you.

Put 2-3 spoonfuls of the cheesesteak mixture in the middle of the wrapper.

Wet the edges of the wrapper with some water. Fold the bottom corner over the filling, then fold the sides in and roll up tightly. Make sure to close the edges tightly. Do the same with the rest of the wrappers and filling.

Cook the egg rolls in hot oil.

In a large pan or skillet, heat about 2 inches of oil over medium-high heat until it is hot (around 350°F or 175°C).

Add a small number of egg rolls to the oil and cook until they are golden and crispy, which should take around 3-4 minutes on each side.

Take out and place on paper towels to remove excess liquid.

Wait on tables.

Enjoy it hot with the sauces you like, such as marinara or ranch.

Advice

For a healthier choice, you can cook the egg rolls in the oven at 400°F (200°C) for 15-20 minutes. Brush them with a bit of oil to make them crispy.

You can also include ingredients like mushrooms or various cheeses to personalize your filling!

Enjoy your delicious Philly cheesesteak egg rolls!

## Category

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## Date

22/12/2024