

Authentic Philly Cheesesteaks

By: Jasmin Queen

Serves: 4

Ingredients:

- 1 tbsp. cooking oil
- 1 lb. ribeye steak, sliced as thinly as possible
- 1 tsp. salt
- 1 tsp. ground pepper
- ½ onion, diced
- 1 cup liquid cheese, melted
- 4 Hoagie rolls
- 3 tbsp. butter, melted

Instructions:

1. Add a small amount of your favorite cooking oil to a heated griddle or a heated cast iron skillet and spread it around with a spatula. Add the sliced ribeye steak to the cooking surface in a thin even layer. Season the steak with salt and pepper. Continue to cook, stirring often, just until all the pink is gone from the meat. Do not overcook.
2. Move the meat to one side of the cooking surface. Add the diced onions. Let cook for a minute and then mix the onions with the meat.
3. Brush melted butter on the hoagie rolls and place butter side down onto the cooking surface to warm and toast.
4. Place meat and onion mixture onto the hoagie roll and top with heated liquid cheese.