

Philly Cheesesteak Sliders

Pull apart loaded Philly Cheesesteak Sliders are one of the best game day recipes! They're really perfect anytime you want to serve a crowd - from cookouts, to party appetizers, these trusty beef sliders are sure to be popular with everyone you serve them to.

Prep Time 5 minutes

Cook Time 25 minutes

Total Time 30 minutes

Servings 12

INGREDIENTS

- 12 slider rolls or Hawaiian rolls
- 2 tbsp olive oil divided
- 1 medium yellow onion sliced thin
- 1 medium green bell pepper stems and seeds removed, sliced thin
- 1 lb. steak sliced thin
- 1/2 tsp fine sea salt
- 1/2 tsp ground black pepper
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 3 tbsp mayonnaise
- 8 slices provolone cheese
- 2 tbsp salted butter melted
- 2 medium garlic cloves diced
- 1/4 tsp dried parsley

INSTRUCTIONS

1. Preheat the oven to 350 F (176 C). Use butter to grease the bottom of a rimmed baking sheet.
2. Cut the buns in half horizontally. Place the bottom half of the buns on the baking sheet cut side up, and set it to the side.
3. Heat a large nonstick skillet over medium heat. Once hot, add the olive oil and swirl to coat the pan. Add the onion and bell pepper, and saute for about 5 - 6 minutes (or until softened and the onion is translucent). Remove the vegetables from the skillet, and set to the side.
4. Add the remaining olive oil, and swirl to coat the pan. Add the beef and season with the salt, pepper, garlic powder, and onion powder. Cook for about 4 - 5 minutes (or until it is fully cooked), then drain off any excess liquid.
5. Spread the mayonnaise across the bottom half of the slider rolls. Top with a layer of beef, then a layer of onions and peppers, and then a layer of provolone cheese. Place the top half of the buns cut side down on top of the sliders, and press down slightly.
6. In a small bowl, mix together the melted butter, garlic cloves, and dried parsley. Brush the tops with the melted butter mixture.
7. Bake uncovered in the preheated oven for 12 - 15 minutes, or until the sliders are warmed through and the cheese is melted.