

LAY'S® Cheddar and Sour Cream Philly Cheesesteak Sliders



Ingredients

For Sliders:

- 8-12 soft slider buns or dinner rolls, toasted.
- 1 bag of LAY'S® Layers Sour Cream & Onion
- 2 pounds strip loin, trimmed.
- Olive oil as needed
- Kosher salt to taste.
- Black pepper to taste.

For Provolone sauce:

- 1 tablespoon unsalted butter.
- 1 tablespoon flour.
- 2 cups whole milk, heated.
- 1 cup aged provolone.
- 1 cup Parmesan reggiano.
- 1 teaspoon kosher salt.
- ¼ teaspoon black pepper.

For Sautéed Onions, Peppers and Mushrooms:

- 2 tablespoons olive oil.
- 1 tablespoon unsalted butter.
- 1-½ pound mushrooms, coarsely chopped.
- 3 tablespoons parsley, finely chopped.
- 3 large yellow onions, finely chopped.
- 2 whole poblano peppers, thinly sliced.
- 2 whole green bell peppers, thinly sliced.
- Dash of salt.
- Pinch of pepper.

How to make it



PREP
TIME
90 min



COOK
TIME
16-24 min



TOTAL
TIME
106 min



SERVING
-

Made with



LAY'S® Layers Sour Cream & Onion

1. Place the steak in the freezer for 30 to 45 minutes — this makes it easier to slice the meat.
2. Remove the meat from the freezer and slice very thinly.
3. While the steaks are chilling, make the provolone sauce, mushrooms, onions and peppers.
4. Provolone Sauce:
5. Melt the butter in a medium saucepan over medium heat.
6. Whisk in the flour and cook for 1 minute.
7. Slowly whisk in the warm milk and cook, whisking constantly for about 4 to 5 minutes or until thickened.
8. Remove the mixture from the heat and whisk in the Provolone and Parmesan until combined.
9. Season with salt and pepper.
10. Onions, Peppers and Mushrooms:
11. Heat the oil and butter in a large sauté pan over high heat.
12. Add the onions and peppers and a pinch of salt and pepper, and cook until golden brown, stirring frequently.
13. Add the mushrooms and cook another 10 minutes until soft and golden brown.
14. Set aside and keep warm.
15. Prepare the Sandwiches:
16. Heat griddle or grill pan over high heat.
17. Brush steak slices with oil and season with salt and pepper.
18. Cook for 45 to 60 seconds per side.
19. Brush the buns with oil and griddle or grill.
20. Place several slices of the meat on the bottom half of the roll, spoon some of the cheese sauce over the meat, and top with mushrooms, onions and pepper.
21. Add the LAY'S® Cheddar and Sour Cream Potato Chips and serve.