

SLOW COOKER PHILLY CHEESE STEAK SANDWICHES

Slow Cooker Philly Cheese Steak Sandwiches that are so tender and flavorful you'll feel like you're in Philly. Perfect for a crowd!

Sometimes we are just too tired of cooking, we just want a sandwich for lunch as a change right? I made this slow cooker philly cheese steak many times for dinner, and sometimes for lunch! Check it out.

Slow Cooker Philly Cheese Steak Sandwiches are the answer to all your Philly Cheese Steak dreams. We've made this recipe three times in the last two weeks and I think I've enjoyed so many I've already matched my 2016 beef consumption in just that time.

I've always been a HUGE fan of Philly Cheesesteaks. Cheese, steak, peppers and onions – what's not to love??? We have ONE restaurant here in the Sacramento area that serves amazing Philly Cheesesteaks and I wish it was just a little bit closer to us...like, a block away would be perfect ☐

The beef is super tender, the liquid left behind is magic (I actually froze what liquid I didn't add to a little bowl for dunking – I know like a cross between a french dip and a Philly cheesesteak but the liquid was SO good). The bell peppers, onions and mushrooms add a delicious flavor to the beef, the liquid and the sandwich.

You'll Need:

- 2 ½ to 3 pounds of beef round steak.
- 2 sliced thin green peppers.
- 2 sliced thin onions.

3 cups of beef stock. ...

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You'll Need:

2 $\frac{1}{2}$ to 3 pounds of beef round steak.
2 sliced thin green peppers.
2 sliced thin onions.
3 cups of beef stock.
2 tsps of garlic salt.
2 tsps of black pepper.
1 envelope of dry Italian dressing mix.
1 to 2 large loaves of french bread sliced into sandwich lengths.
Provolone cheese slices.

How to:

In a sprayed slow cooker, place the thin strips of meat and add in the green pepper, onion, stock, garlic, salt, pepper and dressing mix.

Cook covered for 7 to 8 hours on low or 3 to 4 hours on high.

Fill the french bread sandwiches or the toasted buns if you want to and top them with cheese.

Bake in a baking sheet for a couple of minutes to melt the cheese and serve with sauteed mushrooms on top if you want to.
Enjoy!

Easy, peasy and yummy! This slow cooker Philly cheese steak sandwiches are very delicious! I personally use toasted buns instead of french bread with some extra cheese on top!

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