

Dusted Philly Cheesesteak



2 servings



10 minutes

INGREDIENTS

- 2 hoagie rolls
- 2 tbsp mayo
- [Dusted Seasoning](#)
- 12 oz shaved ribeye
- ½ large yellow onion
- 1 red pepper
- 4 slices white American cheese (you can substitute for provolone or even cheez-wiz)

DIRECTIONS

1. Heat the flattop grill to medium high and let it warm for at least 10 minutes
2. Meanwhile, start the prep work. Dice the onion and red pepper, cut your hoagie rolls in half keeping them connected at the seam, and spread mayo on each side of the bread
3. Sauté the onion and red pepper together on the flattop for about 7 minutes, flipping and stirring as you go
4. Move onions to far side of the flattop away from the direct heat and put the shaved ribeye on the grill front and center
5. Season the ribeye generously with Dusted Seasoning and start to break apart and chop up the meat
6. Once the meat is browned move the peppers and onions over to the center and mix in well with the meat
7. Split the pile of meat, peppers, and onions into two long even piles then top each pile with 2 slices of white american cheese
8. Close the lid to the flat top (if you don't have a lid you can just cover the meat piles with a sauté pan) and let the cheese melt for 2 minutes
9. While cheese is melting, throw your hoagie rolls, mayo side down, on the grill to get a light toast

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10. Once toasted and cheese is melted move the hoagie rolls directly on top of the melted cheese and meat.
11. Using a spatula scrap the entire pile from underneath and flip the hoagie roll to create the perfect stuffed philly cheesesteak