

## Philly Cheesesteak Sliders (30-Minute Dinner Idea)



Prep: 10 minutes | Cook time: 20 minutes | Ready in: 30 minutes

If you need a dinner that feels a little more exciting than the usual weeknight routine but still comes together fast, these Philly Cheesesteak Sliders are a great option. They're simple, filling, and perfect for nights when everyone is hungry and you don't want to overthink dinner.

Here is what you need:

### Ingredients

- 1 medium green bell pepper
- 1 small onion
- 8 oz (250 g) 85% lean ground beef
- 2 tsp (10 mL) Worcestershire sauce
- 2 tsp (10 mL) Crushed Peppercorn & Garlic Rub
- 8 classic dinner rolls
- 5 slices reduced-fat provolone cheese, divided
- ½ tbsp (7 mL) butter
- 1 garlic clove

## Directions


1. Preheat the oven to 350°F (180°C).
2. Cut the top off the green pepper, and remove the seeds and veins. Cut the bell pepper and onion into chunks. Coarsely chop the bell pepper in the Manual Food Processor. Remove and repeat with the onion.
3. Place the vegetables into the Deep Covered Baker. Add the beef and mix well. Microwave, covered, on HIGH for 7–9 minutes, or until the beef is no longer pink, breaking into crumbles with the Mix 'N Chop.
4. Remove the baker from the microwave and stir. Drain any excess liquid with the small Stainless Steel Mesh Colander. Transfer the mixture to a medium bowl, and lightly wipe the baker with a paper towel.
5. Add the Worcestershire sauce and rub to the bowl and mix well to combine.
6. Use a bread knife to slice the dinner rolls in half (see directions below). Place the bottom half of the rolls into the baker. (You may need to trim the edges or tuck them in.)
7. Place 3 of the cheese slices on the bread, slightly overlapping. Use the Large Scoop to evenly transfer the beef mixture. Top with the remaining cheese and bread.
8. Microwave the butter in the 1-cup (250-mL) Silicone Prep Bowl for 30 seconds, or until it's melted. Add garlic pressed with the Garlic Press to the bowl and stir. Use the Chef's Silicone Basting Brush to coat the top of the bread.
9. Bake, uncovered, for 10–12 minutes, or until the cheese is melted

## Melanie's Real-Life Time-Saving Tips

- Use frozen onions and peppers to skip chopping and save prep time
- Ground beef can be cooked ahead of time to make assembly even faster
- Ground turkey works great if you want a leaner option
- Add mushrooms if your family likes them for extra flavor
- Lightly toast the rolls for better texture and to prevent soggy bread
- No slider rolls? Full-size hamburger buns work just fine
- Use your favorite melty cheese if you don't have provolone (mozzarella, American, or Swiss all work great)
- No Crushed Peppercorn & Garlic seasoning? Just use black pepper and garlic powder — it still turns out great
- No Deep Covered Baker? A 12-inch skillet works just fine

See how this comes together in real life (quick demo here) 

<https://youtu.be/luepjwuh46E>

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