

Philly Cheese Steak Egg Rolls

Thanks to Snake River Farms for the steak that inspired this recipe.

Ingredients

1 lb. American Wagyu ribeye steak, thinly sliced *
1 large green pepper, sliced into strips
1 medium onion, sliced into strips
1 8-oz package mushrooms, sliced
16 slices white American cheese
Egg roll wrappers
Salt and pepper to taste
½ cup + 2 tbsp vegetable oil, divided
1 egg for egg wash

For the Dipping Sauce

1 cup mayonnaise
1 tbsp sriracha sauce

***Steak slicing tip:** Put the steaks in the freezer until they are semi frozen. Slice the ribeye as thin as you can.

Method

Set the EGG for direct cooking without a convEGGtor at 400°F/204°C with a cast iron skillet preheating in the EGG.

For the dipping sauce, mix the mayonnaise and the sriracha together until combined and set aside.

Add 2 tbsp of vegetable oil to the cast iron skillet then add the green peppers and cook for about a minute before adding the onion. Cook the peppers and onions for about 2 minutes before adding the mushrooms. Continue to cook for about 1 minute before adding the sliced ribeye steak. Mix the meat and vegetables until the ribeye is cooked, about 5-7 minutes. Add the slices of American cheese over the top of the meat and continue to mix the meat, veggies and cheese. Pull the meat, veggie and cheese mixture from the skillet and place on a plate.

With one corner of the eggroll paper facing you, fill the middle of the wrapper with the meat, veggie and cheese mixture. Fold the bottom corner up and away from you, and tuck each side corner tightly into the middle. Moisten the egg roll wrapper on the corners with the egg wash until it sticks. Roll the bundle toward the top corner, and seal the egg roll tightly with the egg wash.

Heat the cleaned cast iron skillet on the EGG with ½ cup vegetable oil. Once the oil is hot set the egg rolls in the oil for 1 minute per side or until it reaches golden brown. Remove from the EGG and place on a paper towel and serve with the dipping sauce. Enjoy!

