

Slow Cooker Shredded Beef Philly Cheese Steaks

When you're craving the classic Philly Cheese Steak but are limited on time, this slow cooker version is perfect for you.



5 from 5 votes

Prep Time
15 mins

Cook Time
8 hrs

Total Time
8 hrs 15 mins

Course: Main Course Cuisine: American

Keyword: Shredded Beef Philly Cheese Steaks Servings: 6 Calories: 443kcal

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Equipment

- Slow Cooker - 5 quart or larger

Ingredients

- 3 lbs. bottom round beef roast 3-4 lbs.
- 1/8 tsp. salt to taste
- 1/8 tsp. black pepper to taste
- 1/8 tsp. onion powder to taste
- 2 Tbsp. cooking oil
- 1 1/2 tsp. garlic minced
- 1.1 oz beefy onion Lipton Soup Mix
- 1 bell pepper sliced
- 1 cup white onion (one medium onion), sliced
- 1 cup water

For serving

- Swiss Cheese slices
- Hoagies or sliced French bread

Instructions

1. Sprinkle the roast lightly with salt, pepper, and onion powder.
2. Set a large skillet over medium-high heat, once hot, add the oil.
3. Brown the meat on all sides then add it to the slow cooker.
4. Add the minced garlic, soup mix, bell peppers, and onions.
5. Pour in the water.
6. Cover and cook on LOW for 8 hours without opening the lid during the cooking time.
7. Shred the meat with 2 fork right in the slow cooker, discarding any fatty pieces.
8. Let the meat and juices settle for a few minutes to let the grease rise to the top.
9. Take a paper towel and lay it over the meat and remove immediately, most of the grease will be on the paper towel. Discard.

10. Serve on sliced French bread or hoagies, topped with swiss cheese.

11. If you want the cheese melted, place the cheese topped sandwiches in the oven under the broiler until the cheese melts.

Nutrition

Calories: 443kcal | Carbohydrates: 7g | Protein: 60g | Fat: 18g | Saturated Fat: 5g | Cholesterol: 164mg
| Sodium: 618mg | Potassium: 1013mg | Fiber: 1g | Sugar: 2g | Vitamin A: 73IU | Vitamin C: 18mg |
Calcium: 66mg | Iron: 6mg

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