

Prep time: 20 minutes

Cook time: 25 minutes

Total time: 45 minutes

Difficulty / Intensity: Medium

Yield: 4 loaded boats (Serves 4-6)

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Description

If you are craving the ultimate comfort food crossover, these Cheesy Philly Cheesesteak Garlic Bread Boats deliver everything you want in one incredible bite. Crisp, golden French

bread is hollowed out, brushed with rich homemade garlic butter, toasted to perfection, and then piled high with tender ribeye steak, sautéed peppers, onions, and mushrooms. Smothered in melted provolone and creamy cheese sauce, this dish transforms a classic sandwich into an impressive party centerpiece or weeknight dinner.

Equipment Needed

- Heavy skillet or cast-iron pan
- Baking sheet
- Pastry brush
- Cutting board and sharp chef's knife
- Tongs

Ingredients

For the Garlic Bread Boats

- 1 large French bread loaf (or Italian bread loaf, about 16–18 inches)
- 4 tbsp unsalted butter, melted
- 3 cloves garlic, finely minced

- 2 tbsp fresh parsley, finely chopped
- 1/2 tsp kosher salt
- 1/4 tsp black pepper

For the Philly Cheesesteak Filling

- 1 lb (450g) ribeye steak (partially frozen and thinly sliced against the grain)
- 1 tbsp olive oil
- 1 medium yellow onion, thinly sliced
- 1 medium green bell pepper, thinly sliced
- 1 cup cremini or white button mushrooms, sliced (optional)
- 1 tsp Worcestershire sauce
- 1/2 tsp garlic powder
- 1/2 tsp onion powder

- 1/2 tsp salt
- 1/2 tsp freshly cracked black pepper

For the Cheese Layer

- 6 slices provolone cheese
- 1 cup shredded mozzarella cheese
- 1/2 cup warm Cheez Whiz or white American cheese sauce

Step-by-Step Cooking Instructions

Step 1: Prepare the Bread Boats

1. Preheat your oven to 400°F (200°C) and line a large baking sheet with parchment paper.
2. Slice the French bread loaf in half lengthwise. Slice each long half into two equal sections, giving you four separate bread bases.
3. Using a small knife or your fingers, hollow out the center of each piece, leaving a 1/2-inch border along the bottom and sides to create sturdy “boats.” (Save the scooped-out bread crumbs for homemade breadcrumbs or stuffing).

4. In a small bowl, mix the melted butter, minced garlic, chopped parsley, salt, and black pepper.
5. Generously brush the inside and edges of each bread boat with the garlic butter mixture.
6. Bake for 6–8 minutes until lightly toasted and fragrant. Remove from the oven and set aside.

Step 2: Sauté the Vegetables

1. Place a heavy skillet or cast-iron pan over medium-high heat and add 1/2 tablespoon of olive oil.
2. Add the sliced yellow onion, green bell pepper, and mushrooms to the pan.
3. Season with a pinch of salt and black pepper. Cook for 6–8 minutes, stirring occasionally, until the vegetables are softened and slightly caramelized around the edges.
4. Transfer the cooked vegetables to a plate and set aside.

Step 3: Sear the Ribeye Steak

1. Increase the skillet heat to high and add the remaining 1/2 tablespoon of olive oil.

2. Add the thinly sliced ribeye steak to the hot skillet in a single layer (cook in two batches if necessary to avoid crowding).
3. Season the steak with Worcestershire sauce, garlic powder, onion powder, salt, and black pepper.
4. Sear rapidly for 3–4 minutes, using tongs or a spatula to break apart the meat slices, until browned and cooked through.
5. Lower the heat to low, return the sautéed vegetables to the skillet with the beef, and toss everything together to combine the flavors. Remove from heat.

Step 4: Assemble and Bake

1. Line the bottom of each toasted garlic bread boat with 1.5 slices of provolone cheese.
2. Spoon the warm steak and vegetable mixture evenly into each boat, pressing down gently to pack the filling.
3. Top each boat evenly with shredded mozzarella cheese and drizzle warm Cheez Whiz across the top.
4. Place the stuffed boats back onto the prepared baking sheet.
5. Bake at 400°F (200°C) for 10–12 minutes until the cheeses are completely melted and bubbling.

6. Optional: Switch the oven to broil on high for 1-2 minutes to get a lightly golden, toasted cheese crust on top. Watch closely to prevent burning.

Recipe Intensity & Timing Breakdown

Phase	Time	Heat / Intensity Level	Objective
Bread Prep & Pre-bake	10 mins	Low (400°F Bake)	Hollow out bread, brush garlic butter, lightly toast structure
Sauté Vegetables	8 mins	Medium-High (Stovetop)	Caramelize onions, peppers, and mushrooms
Sear Ribeye	4 mins	High (Stovetop)	Quick high-heat sear for juicy, tender beef
Final Melt & Bake	12 mins	Medium-High (400°F + Broil)	Melt cheeses thoroughly and crispen garlic crust

Expert Tips for Best Results

- **Slice Meat Thinly:** Place the ribeye steak in the freezer for 20–30 minutes before prep. Chilling firms up the meat, making it easy to slice paper-thin with a sharp knife.
- **Don't Over-Hollow:** Keep a 1/2-inch wall around the bread. If the wall is too thin, the juicy steak and melted cheese will cause the boat to collapse.
- **Cheese Selection:** Combining provolone (for mild stretch and rich creaminess) with mozzarella (for gooey pull) and Cheez Whiz (for classic Philly cheesesteak tang) creates the best multi-layered flavor profile.

Nutritional Information

Serving size: 1 Loaded Garlic Bread Boat (1/4 of recipe)

- Calories: 680 kcal
- Total Fat: 38g
- Saturated Fat: 18g
- Trans Fat: 0.5g
- Cholesterol: 115mg
- Sodium: 1240mg
- Total Carbohydrate: 46g
- Dietary Fiber: 3g
- Sugars: 5g
- Protein: 41g