

Philly Cheesesteak Egg Rolls



Ready in **40 minutes**

Yields **8 egg rolls**

Ingredients

- Canola oil
- Olive oil
- 2 eggs
- 2 tablespoons milk
- 1 small red onion (thinly sliced)
- 1 small red bell pepper (thinly sliced)
- 1 small green bell pepper (thinly sliced)
- 1 lbs shaved steak
- 16 ounces of your choice of cheese
- 8 egg roll skins

Preparation

1. Preheat oil to 350 degrees fahrenheit in a medium saucepan. Tip: Fill with enough oil so that the egg rolls will not sit at the bottom of the pan.
2. In a medium saucepan over medium heat add olive oil, your thinly (or preferred) sliced onion, and peppers. Sweat vegetables until they are slightly softened (about 2 mins). Add shaved steak to your vegetables and saute until onions are translucent. (about 5-7 mins).
3. Add your choice of cheese and mix thoroughly, until the cheese begins to melt.
4. Remove the saucepan from heat, strain any excess moisture, and let cool. Divide your now cooled mixture into 8 equal parts. Place each equal part of the mixture in the center of each egg roll skin. Fold in side corners