

Cheesesteak Bread Bowl Stew

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Ingredients

$\frac{1}{4}$ cup olive oil, divided
1- $\frac{1}{2}$ pounds beef sirloin, thinly sliced
1 teaspoon kosher salt
1 teaspoon black pepper
1 teaspoon onion powder
4 tablespoons all-purpose flour, divided
2 onions, quartered and thinly sliced
10 ounces mushrooms, sliced
2 cloves garlic, minced
1 teaspoon thyme, dried
4 cups beef stock, hot
4 sourdough bread bowls, centers hollowed and reserved for dipping
4 slices smoked provolone

Directions

In a small bowl, combine the salt, pepper, onion powder and 2 tablespoons of the flour, and mix well.

In a large bowl, add the sliced beef and the spice mix. Toss well to evenly coat the meat.

Heat 3 tablespoons of the olive oil in a large pot over medium-high heat. Working in batches, brown the meat on both sides. (Meat does not need to be completely cooked through.) Remove from the pan, place on a plate and reserve for later.

Add the remaining oil and the onions to the pot. Season with salt and pepper, and cook until golden brown, stirring to prevent burning.

Add the mushrooms and cook for another 6 minutes, stirring frequently.

Add the garlic and thyme, and cook until fragrant. Sprinkle the remaining 2 tablespoons of flour over the sautéed onions and mushrooms, and stir to combine thoroughly.

Slowly add the hot beef stock, mixing well to avoid lumps.

Add the cooked beef and bring to a boil. Reduce heat to medium-low and simmer gently for about 10 minutes. Stew should thicken as it cooks.

Season with salt and pepper, to taste. Ladle the stew into the hollowed-out bread bowls. Top each one with a slice of smoked provolone cheese and place under the broiler of the oven for a few minutes to melt and brown the cheese.