

New York Strip Steak Sandwich with Peppers and Onions

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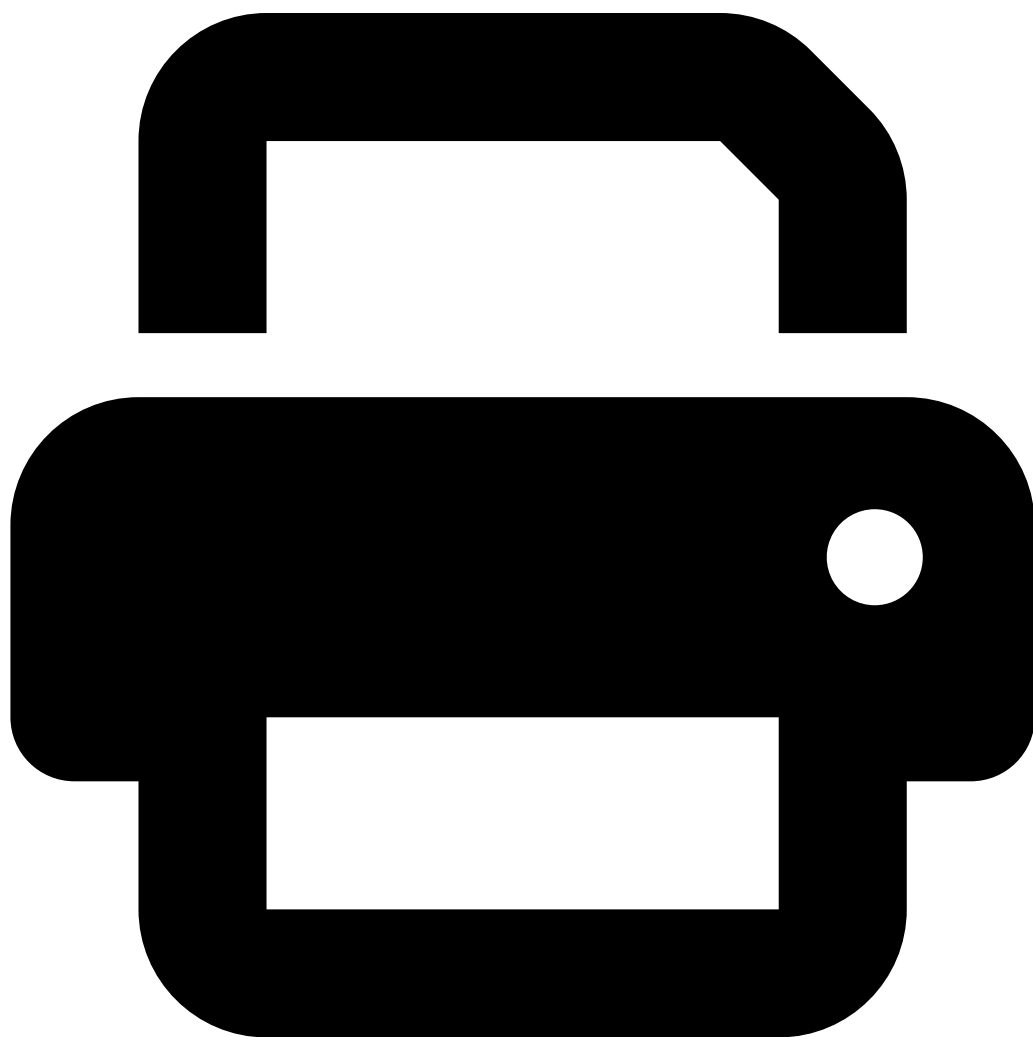
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My love affair with steak sandwiches began in our first little hole-in-the-wall submarine sandwich shop.

My mama worked alongside me until she couldn't anymore, and just about lunchtime, she would start frying the onions and peppers. The aroma would drift out of the little shop and could probably be smelled for blocks. You could follow that smell straight to our door.

It was pretty smart marketing before the days of social media. We didn't need signs or advertising—the smell of sizzling peppers and onions did the work for us.

Back then, we made our steak sandwiches with ribeye, provolone cheese, green bell peppers, and toasted sub rolls. They were simple, hearty sandwiches, and they became one of those foods I still think about all these years later.

For this version, I've changed things up a little. I use a

whole New York strip steak, cook it until beautifully browned, then let it rest before slicing it for the sandwich. Instead of just green bell peppers, I use a mix of peppers from my garden, sautéed with onions, and finish the sandwich with my homemade marinara.

I've also made this sandwich with chicken breast and experimented with different cheeses, so this is one of those recipes that really lends itself to making it your own.

And that's the fun of cooking. Start with good ingredients, and you're already halfway there. Use the peppers you have, try your favorite cheese, or swap the steak for chicken. There's plenty of room to experiment.

Just don't skip the peppers and onions—they're what started this whole love affair.

What I Do When I Make New York Strip Steak Sandwiches

I don't tell you exactly how much salt to use in my recipes because salt is a personal preference. What tastes salty to me might taste bland to you. My rule is **less is more**. You can always add more, but taking it away is a little harder.

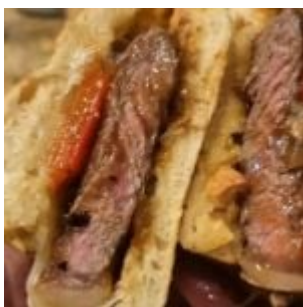
This steak sandwich comes together quickly, is easy to make, and is one of those family-pleasing meals that works especially well for picky eaters. Everyone can add, leave out, or change ingredients to suit their own taste. That's one of the things I love about sandwiches—you can make them your own.

I also use my **Cuisinart toaster/fryer oven** to toast the bread instead of turning on my large wall oven. That little toaster oven gets much more use than my big oven for small jobs like this. It's perfect for toasting sandwich rolls without heating up the whole kitchen.

More Sandwich Recipes You'll Love

If you love an easy, hearty sandwich, you might also want to try my **Meatball Sub**, another recipe inspired by my years in the restaurant business. Or, if you're looking for something a little different, my **Italian Chicken Philly Sandwich** is another great option for an easy lunch or dinner.

New York Strip Steak Sandwich with Peppers and Onions



A hearty steak sandwich made with a juicy New York strip steak, sautéed peppers and onions, and a toasted Italian roll. The steak is cooked whole for a beautifully browned exterior and tender, flavorful center, then sliced and piled onto the roll for a restaurant-style sandwich inspired by my first little hole-in-the-wall restaurant.

- 2 8 oz. New York strip steaks
- 2 Tbsp. olive oil
- 1 each red and one green bell pepper cut in strips
- 1 medium sliced onion
- 2 tbsp chopped garlic
- 4 slices provolone cheese
- 2 6 inch Italian baguette
- Salt and pepper to taste

1. **Cook the steak:** Let the steak come to room temperature for about 20–30 minutes. Pat it dry and season generously with salt and pepper
2. Heat a cast-iron skillet or heavy pan over medium-high heat. Add 1 tablespoon olive oil and sear the steak for about 3–4 minutes per side, depending on thickness and your preferred doneness. Add the butter and garlic during the last minute and spoon the melted butter over the steak.
3. Remove the steak from the pan and let it rest for at least 5–10 minutes while cooking the onions and peppers . you can leave them whole or Slice thinly against the grain.
4. **Cook the peppers and onions:** Add the remaining olive oil to the same skillet. Add the sliced onions and peppers and cook over medium heat until softened and lightly caramelized, about 8–10 minutes. Season with salt and pepper
5. **Toast the rolls:** Cut the rolls open and toast them in the skillet or under the broiler until lightly crisp.
6. **Build the sandwiches:** Add the sliced steak to the toasted rolls, pile on the peppers and onions, and top with provolone, return to the broiler for a few minutes if you like.



Let the steak rest before slicing, then cut it thinly against the grain for the most tender sandwich.

Main Course, sandwiches

American, Italian

steak sandwich with peppers and onions