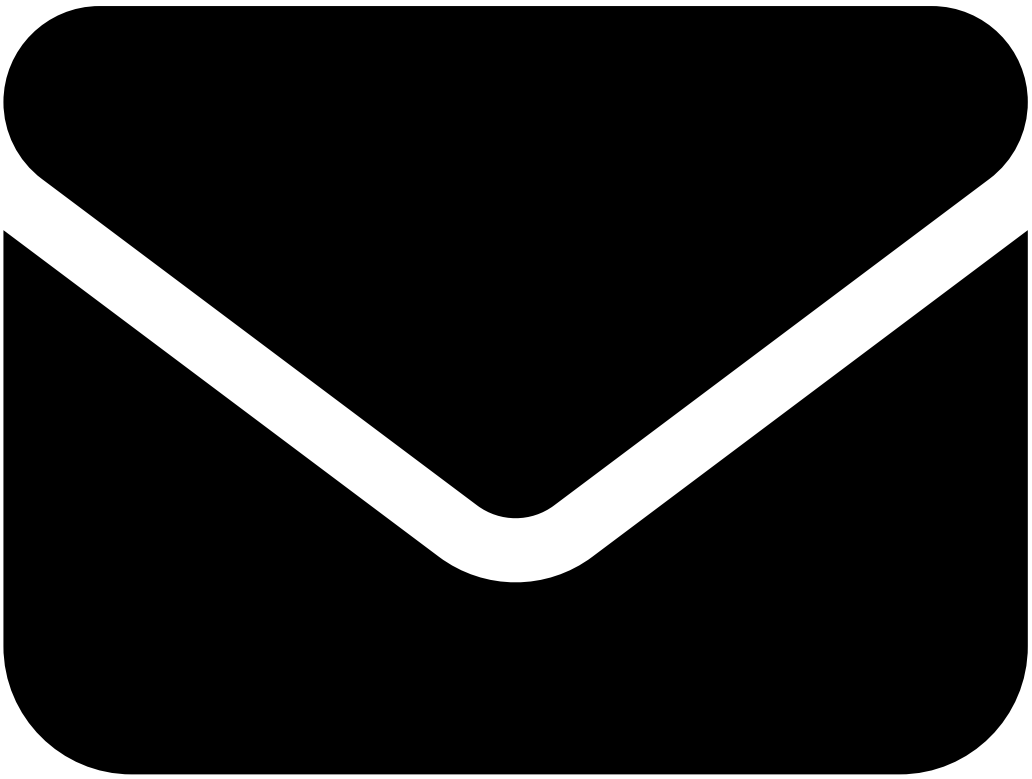
Oven Roasted Chicken Philly Sandwich

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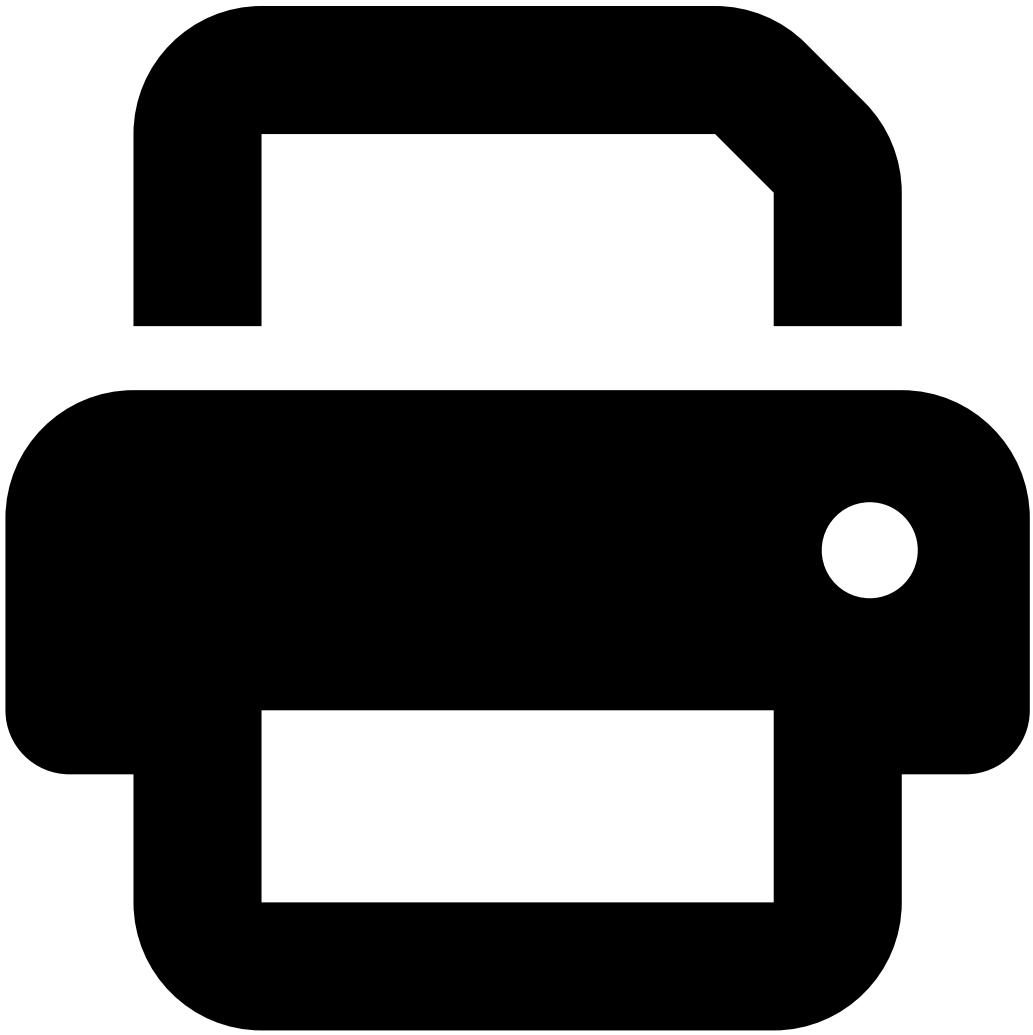
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SMS



This lightened up version oven roasted chicken Philly sandwich takes the guilt out of eating fried foods. Not that I have any guilt in the first place with the traditional version of the fried Philly cheese steak.
Oh the Philly Cheese steak, and my love affair with it began in our first little hole in the wall Submarine sandwich shop.

My mama who worked with me until she couldn’t anymore, would start frying the onions and peppers just about lunch time. The aroma from the onions and peppers could be smelled blocks away, following it to our little hole in the wall. It was a smart marketing tool in the pre social media years.

In that version we used rib eye steak, bell peppers fried it topped it with provolone cheese and severed it on sub rolls.

As I get older I have make healthier variations to old classic recipes, I try to use leaner meats and healthier cooking processes that use less oil. And if it can be attempted to

oven roasting in one pan, than that my friends is recipe success!!!

Here’s how I made this oven roasted chicken Philly Sandwich

First For this easy and quick chicken Philly sandwich I used my Cuisinart toaster oven/air fryer to roast all the ingredients for this delicious recipe, which I use often for small roast or bakes.

Second start by slicing the chicken breast in half in same size pieces for even cooking. I used 1 green and 1 red bell pepper you can use any color you like or have on hand and sliced them into strips along with 1 yellow onion.

And lastly the provolone cheese is a personal preference, use whatever cheese you like, sharp cheddar is delicious!!!

One more thing please leave me a comment. I love hearing from you. It’s my favorite part!!!

Oven Roasted Chicken Philly Sandwich



Roasted chicken breast, bell peppers, and onions are tossed in a lemon garlic marinade, topped with melted provolone, and served on toasted hoagie rolls.

- 4 skinless boneless chicken breast
- 1 red and one green bell pepper cut in strips
- 1 sliced onion
- 2 tbsp chopped garlic
- 8 slices provolone cheese
- 4 sub rolls
- 2 tbsp olive oil
- Salt and pepper to taste
- juice from one lemon

1. Preheat oven to 375°

2. Cut chicken breast in half
3. In a bowl put the oil, garlic, lemon juice, salt and pepper
4. Toss the chicken, peppers and onions in the marinade
5. Roast in a 375degree oven for 20 minutes add the cheese last 5 minutes
6. Serve on buttered toasted hoagie rolls