



Philly Cheesesteak Cabbage Wraps

FEB 19 2019



YIELDS: 4 SERVINGS

PREP TIME: 0HOURS 15MINS

TOTAL TIME: 0HOURS 30MINS

INGREDIENTS

8 large green cabbage leaves (from 1 head)

2 tbsp. vegetable oil, divided

1/2 large onion, thinly sliced

2 large bell peppers, thinly sliced

1 tsp. dried oregano

Kosher salt

Freshly ground black pepper

1 lb. skirt steak, thinly sliced

6 slices provolone

Buy ingredients online

27948, Kill Devil Hills, North Carolina [Change](#)

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DIRECTIONS

- 1 In a large pot of boiling water, use tongs to dip cabbage leaves in water for 30 seconds to blanch. Place on a paper towel-lined plate to dry.
- 2 In a large skillet over medium heat, heat 1 tablespoon of oil, then add onion and bell peppers. Season with oregano, salt, and pepper. Cook, stirring often, until onions and peppers are tender, about 5 minutes. Remove from skillet and add remaining tablespoon oil to skillet.
- 3 Add steak in a single layer and season with salt and pepper. Cook until steak is seared on one side, about 2 minutes. Flip and cook until the steak is seared on second side and cooked to your liking, about 2 minutes more for medium.
- 4 Add onion and peppers back to skillet and toss to combine. Top mixture with an even layer of provolone and cover skillet with a tight-fitting lid. Cook until cheese is melty, about 1 minute.
- 5 Place a scoop of steak mixture onto the center of a cabbage leaf. Fold short end of leaf over mixture, then roll up the long side like a burrito with an open end. Repeat with remaining ingredients and serve immediately.

LENA ABRAHAM Assistant Food Editor

Lena Abraham is the assistant food editor at Delish.com, where she develops and shoots recipes for video and still photographs.

Reviews (20)



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CyanButton · 23 Feb

Why don't you have any nutritional info with your recipes?



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CyanBullhorn · 24 Feb

How many carbs ??? Post please....

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BluePlane · 1h

It's a recipe site. They are not obligated to provide nutritional information. The list of ingredients is LISTED IN THE RECIPE. If you can't figure out how to calculate the carbs when you literally know every single ingredient, you have much bigger problems.

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GoldHelmet · 54m → BluePlane

You sound like a very mean person

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OliveLobster · 43m → GoldHelmet

Blueplane is having carb withdrawals that's why so mean lol

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OliveElephant · 1 Mar

I used land of frost thin sliced roast beef zeo carb bistro favorites and they were good

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RedCandy · 27 Feb

Yep, so sad that someone always had to complain! You are truly aloof to use whatever cheese you want! Lol

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RedCandy · 25 Feb

What is skirt steak? I asked for it at meat market nobody knew?

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RedSailboat · 25 Feb → RedCandy

Flank steak or just tell the market you want fajita meat.



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GreenCloud · 25 Feb → RedSailboat

So you are really making a cabbage Fajita not a

So you are really making a cabbage wrap, not a true cheese steak.

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GoldRocket · 26 Feb → GreenCloud 

I'm from San Antonio; my fajitas aren't covered with a nice thick layer of provolone. Are yours? Might wanna check your recipe for authenticity then.

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OrangePlane · 1h 

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