The Philly cheesesteak was practically made to be interpreted as a Hot Pocket. A good cheesesteak should be a sloppy, chaotic mess; if anything, it’s Hot Pocketization stands to make it a bit less unwieldy. Its got gobs of salty melted cheese and noticeable nuggets of sweet roasted peppers. The greasy, chopped Steak-umms-style beef is scantily present, which is a fortunate mistake. This will never be an adequate substitution for a real Philly cheesesteak, but judged on it’s own merits, it’s well-constructed garbage food.