

How to Make the Best Philly Cheesesteak Meatloaf at Home

This Philly cheesesteak meatloaf stands out for several reasons:



OVEN
350°F

TIME
15 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

- 1 lb ground beef
- 1 cup breadcrumbs
- 1/2 cup milk
- 1/2 cup diced onions
- 1/2 cup diced green bell pepper
- 1 cup shredded provolone cheese
- 2 eggs
- 1 tablespoon Worcestershire sauce
- Salt and pepper to taste
- 1/2 cup ketchup (for topping)

DIRECTIONS

1. Growing up, my family had a tradition of gathering around the dinner table every Sunday. One of the highlights was my dad's famous meatloaf, which he always claimed was the best in the world. As I grew older, I wanted to put my own spin on this classic dish, and that's when the idea of a Philly cheesesteak meatloaf was born. Combining the rich flavors of a cheesesteak with the comforting texture of meatloaf, this dish has become a staple in my home, evoking memories of laughter and love around the table.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-the-best-philly-cheesesteak-meatloaf-at-home/>