

Philly Cheesesteak Pasta: A Creamy, Cheesy Twist on a Classic Favorite

If you're a fan of the savory, cheesy flavors of a Philly cheesesteak, this



TIME
3-4 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 12 oz penne pasta
- 1 lb ribeye steak, thinly sliced
- 1 tbsp olive oil
- 1 medium onion, sliced
- 1 bell pepper, sliced (any color)
- 3 cloves garlic, minced
- 1 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp paprika
- 1/2 tsp Italian seasoning
- 1 cup beef broth
- 1 cup heavy cream
- 1 cup provolone cheese, shredded
- 1/2 cup grated Parmesan cheese
- Fresh parsley, chopped (for garnish)

Directions:

Cook the Pasta: Bring a large pot of salted water to a boil. Cook the penne pasta according to package instructions until al dente. Drain and set aside.

Cook the Steak: Heat the olive oil in a large skillet over medium-high heat. Add the sliced ribeye steak and season with salt, pepper, paprika, and Italian seasoning. Cook for 3-4 minutes until browned. Remove the steak from the skillet and set aside.

Sauté the Vegetables: Using the same skillet, add the sliced onion and bell pepper. Sauté for 5-6

minutes, until softened. Add the minced garlic and cook for another minute until fragrant.

Make the Sauce: Pour the beef broth into the skillet and bring to a simmer. Stir in the heavy cream and let it simmer for 3-4 minutes, until slightly thickened. Add the shredded provolone and Parmesan cheese, stirring until melted and smooth.

Combine: Add the cooked pasta and the steak back into the skillet. Toss everything together until well coated in the creamy cheese sauce. Adjust seasoning if needed.

Serve: Serve hot, garnished with fresh parsley. Enjoy the creamy, cheesy, and savory goodness!

Tips for the Best Philly Cheesesteak Pasta:

Choose the Right Steak: Ribeye is ideal for its tenderness, but sirloin works as a great substitute.

Cheese Variations: Substitute provolone with mozzarella or Monterey Jack for a different flavor.

Make It Spicy: Add a pinch of red pepper flakes for a little heat.

Why This Recipe Stands Out:

DIRECTIONS

1. **Cook the : Pasta:** Bring a large pot of salted water to a boil. Cook the penne pasta according to package instructions until al dente. Drain and set aside.
2. **Cook the : Steak:** Heat the olive oil in a large skillet over medium-high heat. Add the sliced ribeye steak and season with salt, pepper, paprika, and Italian seasoning. Cook for 3-4 minutes until browned. Remove the steak from the skillet and set aside.
3. **SautØ the Vegetables:** Using the same skillet, add the sliced onion and bell pepper. SautØ for 5-6 minutes, until softened. Add the minced garlic and cook for another minute until fragrant.
4. **Make the : Sauce:** Pour the beef broth into the skillet and bring to a simmer. Stir in the heavy cream and let it simmer for 3-4 minutes, until slightly thickened. Add the shredded provolone and Parmesan cheese, stirring until melted and smooth.
5. **Combine:** Add the cooked pasta and the steak back into the skillet. Toss everything together until well coated in the creamy cheese sauce. Adjust seasoning if needed.
6. **Serve:** Serve hot, garnished with fresh parsley. Enjoy the creamy, cheesy, and savory goodness!
7. **Tips for the Best Philly Cheesesteak Pasta::** Choose the Right Steak: Ribeye is ideal for its tenderness, but sirloin works as a great substitute.
8. **Cheese : Variations:** Substitute provolone with mozzarella or Monterey Jack for a different flavor.
9. **Make : It Spicy:** Add a pinch of red pepper flakes for a little heat.

10. Why This Recipe Stands Out: This Philly Cheesesteak Pasta is a versatile, comforting meal that's ready in just 30 minutes. It brings all the delicious elements of a classic cheesesteak into a creamy pasta dish that's perfect for any occasion. Whether for a quick dinner or a special treat, this recipe is sure to impress.
11. Try it out and let me know how it turns out! Don't forget to explore more creative recipes on I Wuv Cooking.

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

Original recipe: <https://chefmaniac.com/philly-cheesesteak-pasta-a-creamy-cheesy-twist-on-a-classic-favorite/>