

Philly Cheesesteak Pasta Bake - Hearty, Cheesy, and Packed with Flavor

A Creamy, Cheesy, Beefy One-Pan Dinner Inspired by the Classic Sandwich



TIME
40 min

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INGREDIENTS

- 1 lb ground beef
- 1 green bell pepper, diced
- 1 onion, diced
- 3 cloves garlic, minced
- 8 oz cream cheese
- 1 cup beef broth
- 1 cup heavy cream
- 2 cups shredded provolone cheese
- 1 lb pasta (penne or rigatoni work best)
- 1 tbsp olive oil

Salt & pepper, to taste

Substitutions & Notes:

Ground beef can be swapped for shaved steak or ground turkey for a leaner version.

Provolone cheese delivers authentic flavor, but mozzarella or Monterey Jack also work.

Add mushrooms for extra umami or red pepper flakes for a spicy kick.

You can use whole wheat or gluten-free pasta to suit dietary needs.

Cream cheese helps create the velvety sauce-don't skip it!

Step-by-Step Instructions:

Cook the PastaBoil pasta in salted water until al dente. Drain and set aside.

SautØ the VeggiesHeat olive oil in a large skillet over medium heat. Add diced onion and bell pepper,

cooking for about 5 minutes until softened. Stir in the garlic and cook for another minute.

Brown the BeefAdd the ground beef to the skillet. Break it apart and cook until browned. Drain excess fat if needed.

Make the SauceReduce heat to low. Add the cream cheese and stir until fully melted and combined with the beef mixture.

Build the Creamy BasePour in the beef broth and heavy cream. Stir until smooth and heated through.

Melt the CheeseAdd shredded provolone cheese and stir until melted and creamy.

Toss with PastaAdd the cooked pasta directly into the skillet. Mix well to coat every bite with the cheesy sauce.

Season & ServeTaste and adjust with salt and pepper. Serve hot, straight from the skillet.

Tips for Success:

Use freshly shredded cheese for better melting and a smoother sauce.

Don't overcook the pasta-al dente is best, as it will absorb some of the sauce.

Let the sauce simmer briefly after adding cream to thicken naturally.

If it thickens too much on the stove, add a splash of pasta water or broth to loosen.

Serving Suggestions & Pairings:

A simple green salad with vinaigrette

Roasted or steamed broccoli or asparagus

Warm garlic bread or crusty baguette to soak up the sauce

DIRECTIONS

1. **Cook the : Pasta**Boil pasta in salted water until al dente. Drain and set aside.
2. **SautØ the Veggies**Heat olive oil in a large skillet over medium heat. Add diced onion and bell pepper, cooking for about 5 minutes until softened. Stir in the garlic and cook for another minute.
3. **Brown the : Beef**Add the ground beef to the skillet. Break it apart and cook until browned. Drain excess fat if needed.
4. **Make the : Sauce**Reduce heat to low. Add the cream cheese and stir until fully melted and combined with the beef mixture.
5. **Build the : Creamy Base**Pour in the beef broth and heavy cream. Stir until smooth and heated through.
6. **Melt the : Cheese**Add shredded provolone cheese and stir until melted and creamy.
7. **Toss with : Pasta**Add the cooked pasta directly into the skillet. Mix well to coat every bite with the cheesy sauce.
8. **Season & : Serve**Taste and adjust with salt and pepper. Serve hot, straight from the skillet.
9. **Tips for Success:** Use freshly shredded cheese for better melting and a smoother sauce.
10. **Don't overcook the pasta**-al dente is best, as it will absorb some of the sauce.
11. **Let the sauce simmer** briefly after adding cream to thicken naturally.
12. **If it thickens** too much on the stove, add a splash of pasta water or broth to loosen.
13. **Serving Suggestions & Pairings:** Philly Cheesesteak Pasta is rich and indulgent, so pair it with something

crisp and fresh:

14. A simple green salad with vinaigrette
15. Roasted or steamed broccoli or asparagus
16. Warm garlic bread or crusty baguette to soak up the sauce
17. A glass of bold red wine or a cold lager
18. Storage & Leftover Tips: Refrigerate leftovers in an airtight container for up to 4 days.
19. Reheat gently on the stove with a splash of milk or broth to loosen the sauce.
20. This dish can be frozen, though the sauce may slightly change texture-best for meal prep or batch cooking.
21. More Recipes You'll Love: If you're into comforting, easy dinners that feed a crowd, check these out:
22. This : Dorito Casserole is a crunchy, cheesy one-pan sensation.
23. These : Chicken Enchiladas are great for make-ahead meals.
24. This : Cajun Chicken Sausage Gumbo is full of bold flavor and Southern flair.
25. These : Sheet Pan Quesadillas are a fast, no-fuss favorite.

SWAPS & NOTES

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Provolone cheese delivers authentic flavor, but mozzarella or Monterey Jack also work.

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TIPS FOR SUCCESS

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