

## Penne Meets Philly: This Cheesesteak Pasta Is Everything You Crave

Philly Cheesesteak Pasta ??



**TIME**  
**7 min**

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### INGREDIENTS

- 8 oz penne pasta
- 1 cup shredded provolone cheese
- 1 bell pepper, sliced (any color)
- 1 onion, thinly sliced
- 2 cups cooked, sliced beef or a beef substitute
- 2 tablespoons olive oil
- 2 cups beef broth (or vegetable broth)
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper, to taste
- Fresh parsley, chopped (for garnish)

#### Ingredient Swaps & Notes:

**Cheese:** Swap provolone for mozzarella, white American, or even a blend for extra creaminess.

**Protein Options:** Use thinly sliced steak, leftover roast, or even plant-based beef-style strips.

**Broth Boost:** For more umami, add a splash of Worcestershire sauce or soy sauce.

**Extra Veggies:** Mushrooms or spinach blend beautifully into the mix.

#### Step-by-Step Instructions:

**Cook the Pasta:** Boil the penne pasta according to package instructions. Drain and set aside.

**SautØ the Veggies:** In a large skillet, heat olive oil over medium. Add sliced onion and bell pepper. Cook for 5-7 minutes, until softened.

**Add Beef & Spices:** Stir in your cooked beef, garlic powder, onion powder, salt, and pepper. Cook for 2 minutes until beef is heated through.

**Simmer with Broth:** Pour in beef broth and bring to a gentle simmer. Let it cook for 3-4 minutes to meld the flavors.

**Combine Pasta & Cheese:** Stir in cooked penne pasta. Gradually add provolone cheese, stirring until it melts and forms a creamy sauce.

**Finish & Serve:** Taste, adjust seasoning, and garnish with fresh parsley.

**Tips for Success:**

**Use Freshly Shredded Cheese:** Pre-shredded cheese often has anti-caking agents that affect melting. Fresh provolone melts best.

**Simmer, Don't Boil:** A gentle simmer helps flavors infuse without over-reducing the broth.

**Add Cheese Slowly:** Incorporating cheese gradually ensures a smooth sauce.

**Serving Suggestions & Pairings:**

**Dorito Casserole** - A crunchy, cheesy sidekick with Tex-Mex flair.

**Chicken Enchiladas** - Perfect if you're feeding a hungry crowd.

**Instant Pot Lasagna** - Another pasta favorite with a hearty twist.

**Sheet Pan Quesadillas** - Ideal for potlucks or casual dinners.

**Beer Cheese Dip** - A cheesy appetizer to kick things off.

**Storage & Leftover Tips:**

**Fridge:** Store in an airtight container for up to 4 days.

## DIRECTIONS

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7. **Tips for Success:** Use Freshly Shredded Cheese: Pre-shredded cheese often has anti-caking agents that affect melting. Fresh provolone melts best.
8. **Simmer, : Don't Boil:** A gentle simmer helps flavors infuse without over-reducing the broth.
9. **Add : Cheese Slowly:** Incorporating cheese gradually ensures a smooth sauce.
10. **Serving Suggestions & Pairings:** This dish is rich and satisfying all on its own, but here are some fun sides and pairings to take it to the next level:
11. **Dorito : Casserole** - A crunchy, cheesy sidekick with Tex-Mex flair.
12. **Chicken : Enchiladas** - Perfect if you're feeding a hungry crowd.

13. Instant : Pot Lasagna - Another pasta favorite with a hearty twist.
14. Sheet : Pan Quesadillas - Ideal for potlucks or casual dinners.
15. Beer : Cheese Dip - A cheesy appetizer to kick things off.
16. Storage & Leftover Tips: Fridge: Store in an airtight container for up to 4 days.
17. Freezer: Freeze in single-serving portions for up to 2 months. Thaw in the fridge before reheating.
18. Reheat: Add a splash of broth or water when reheating on the stove or microwave to keep the pasta creamy.
19. More Recipes You'll Love: This Dorito Casserole
20. These : Chicken Enchiladas
21. This : Instant Pot Lasagna
22. These : Sheet Pan Quesadillas
23. This : Beer Cheese Dip
24. Final Thoughts: Philly Cheesesteak Pasta is everything we love about comfort food - hearty, cheesy, and ridiculously satisfying. Whether you make it for a cozy night in or as a crowd-pleaser for your next get-together, this dish will have everyone asking for seconds.
25. Tried it? Let us know! Comment below, tag us on Instagram, and don't forget to follow ChefManiac for more weeknight wins and comfort food classics

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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

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