

Philly Cheesesteak Pasta - Creamy, Cheesy & Comforting

Think skillet comfort meets steakhouse flavor-no sandwich roll required.



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 great)
- 1 Tbsp olive oil
- Salt and pepper, to taste

DIRECTIONS

- 1.** Cook the Pasta: Boil pasta according to package instructions until al dente. Drain and set aside.
- 2.** Sautø the Veggies: In a large skillet, heat olive oil over medium heat. Add diced onion and bell pepper, cooking for about 5 minutes until softened. Add garlic and cook for 1 minute more, until fragrant.
- 3.** Cook the Beef: Add ground beef to the skillet and cook until browned. Break it apart as it cooks. Drain any excess fat.
- 4.** Build the Sauce: Reduce heat to low. Stir in cream cheese until melted and incorporated.
- 5.** Slowly add beef broth and heavy cream, stirring constantly until smooth and heated through.
- 6.** Add shredded provolone cheese, stirring until fully melted and silky.
- 7.** Combine & Serve: Taste and season with salt and pepper. Add cooked pasta and toss everything together until evenly coated.
- 8.** Serve warm with a little extra provolone on top if you're feeling bold.

TIPS FOR SUCCESS

Use provolone for that classic Philly cheesesteak flavor, but mozzarella or white cheddar also work well.

Add sliced mushrooms or use thinly sliced steak instead of ground beef.

For a baked version, pour into a casserole dish, top with cheese, and broil until bubbly.

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

Original recipe: <https://chefmaniac.com/philly-cheesesteak-pasta-creamy-cheesy-comforting/>