

Philly Cheesesteak Casserole - All the Flavor, None of the Fuss

Philly Cheesesteak Casserole ???



OVEN
350°F

TIME
5 min

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SAVE
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INGREDIENTS

- 1 tablespoon oil
- 1 yellow onion, sliced
- 2 green bell peppers, sliced
- 1½ lbs thin-sliced beef (about 1/8 -inch thick)
- 8 oz cremini mushrooms, sliced
- 2 tablespoons Worcestershire sauce
- 4 oz cream cheese
- 4 cloves garlic, minced
- ¾ teaspoon salt
- ½ teaspoon black pepper
- 8 oz sliced provolone cheese

Optional Sides:

- Mashed potatoes
- Cooked pasta
- Steamed rice
- Fresh rolls

Instructions:

1. Sauté the Onions and Peppers:

Heat oil in a large oven-safe skillet over medium heat.

Add onions and cook until softened, about 4-5 minutes.

Add green peppers and stir-fry another 3-4 minutes, until slightly tender.

Remove onions and peppers from skillet and set aside.

2. Cook the Beef and Mushrooms:

If needed, add another splash of oil to the skillet.

Add the sliced beef and cook until mostly browned.

Stir in mushrooms and cook until mushrooms are tender and beef is fully cooked through.

3. Build the Casserole:

Return the onions and peppers to the pan.

Add Worcestershire sauce, garlic, salt, and pepper.

Stir in the cream cheese until it melts into the mixture and creates a creamy sauce.

4. Add the Cheese & Broil:

Top evenly with sliced provolone cheese.

Place the skillet under the broiler on low heat for 2-3 minutes, or until cheese is fully melted and bubbling.

5. Serve:

Let it rest for a couple of minutes, then serve hot with your favorite side!

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12. Place the skillet under the broiler on low heat for 2-3 minutes, or until cheese is fully melted and bubbling.
13. Serve:: Let it rest for a couple of minutes, then serve hot with your favorite side!
14. Tips for Success: Use ribeye or sirloin for the most authentic flavor and tender texture.
15. Don't overcook the beef-remove from heat as soon as it's no longer pink.
16. Swap provolone for mozzarella or : Swiss if preferred.
17. Want to go low-carb? Skip the sides and enjoy it casserole-style.

18. **Serving Suggestions & Pairings:** This dish is so flexible-it works with:
19. Toasted hoagie rolls (for sandwich-style serving)
20. Mashed potatoes or pasta for a hearty meal
21. Dorito : Casserole for a cheesy night in
22. Chicken : Enchiladas for a Tex-Mex twist dinner party
23. Beer : Cheese Dip on the side for dipping rolls or veggies
24. Sheet : Pan Quesadillas if you're feeding a hungry crew
25. **Storage & Leftovers:** Fridge: Store in an airtight container for up to 4 days

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

Original recipe: <https://chefmaniac.com/philly-cheesesteak-casserole-all-the-flavor-none-of-the-fuss/>