

Creamy Philly Cheesesteak Pasta - The Ultimate Comfort Food Mashup

Creamy Philly Cheesesteak Pasta Recipe ??



TIME
5 min

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INGREDIENTS

- 1 lb lean ground beef
- 1 (16 oz) box rotini, cooked al dente
- 1 (10.5 oz) can French onion soup
- 3 cups shredded mozzarella cheese
- 8 oz cream cheese, softened
- 1 medium onion, diced
- 1 medium green bell pepper, diced
- 2 cups mushrooms, diced (optional but recommended)
- 2 tbsp butter
- ... tsp paprika
- $\frac{1}{2}$ tsp onion powder
- $\frac{1}{2}$ tsp garlic powder
- $\frac{1}{2}$ tsp celery salt
- Black pepper to taste
- 1 tbsp Worcestershire sauce (or soy sauce)
- 1 tbsp dried parsley

Instructions:

1. SautØ the Veggies:
2. Cook the Beef:
3. Make It Creamy:
4. Broil for Extra Cheese (Optional):

Tips for Success:

Rotini holds sauce well, but you can swap for penne or shells.

Use lean ground beef to avoid excess grease.

Let the pasta rest a few minutes after broiling-this thickens the sauce and makes slicing easier if you're serving casserole-style.

Serving Suggestions & Pairings:

Pair with this Crockpot Nacho Dip at your next game night.

Try it alongside Dorito Casserole for a full comfort-food spread.

Or kick things off with Beer Cheese Dip and crusty bread.

Storage & Leftovers:

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

Freezer: This pasta freezes well! Cool completely, portion into freezer bags, and store for up to 2 months.

Reheat: Warm in the microwave or oven with a splash of milk to rehydrate the sauce.

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How I Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip

DIRECTIONS

1. SautØ the Veggies: In a large skillet, melt butter over medium heat. Add onion, green pepper, and mushrooms (if using). SautØ for about 5 minutes until soft.
2. Add : Worcestershire sauce, paprika, onion powder, garlic powder, celery salt, pepper, and parsley. Stir to combine and cook another minute.
3. Cook the Beef: Push the veggies to the side and add the ground beef. Cook until browned and no longer pink. Stir everything together.
4. Pour in the : French onion soup and simmer for 3-4 minutes to soak up that flavor.
5. Make It Creamy: Add cream cheese and stir until fully melted and smooth.
6. Mix in the cooked rotini and fold in 2 cups of mozzarella. Stir until fully combined.
7. Broil for Extra Cheese (Optional): Transfer to a baking dish, top with the remaining 1 cup of mozzarella, and broil for 2-3 minutes until golden and bubbly. Let sit for a few minutes before serving.
8. Tips for Success: Rotini holds sauce well, but you can swap for penne or shells.
9. Use lean ground beef to avoid excess grease.
10. Let the pasta rest a few minutes after broiling-this thickens the sauce and makes slicing easier if you're serving casserole-style.
11. Serving Suggestions & Pairings: Serve this indulgent pasta with something fresh on the side-or go all in with more cheesy fun:
12. Pair with this : Crockpot Nacho Dip at your next game night.

13. Try it alongside : Dorito Casserole for a full comfort-food spread.
14. Or kick things off with : Beer Cheese Dip and crusty bread.
15. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 4 days.
16. Freezer: This pasta freezes well! Cool completely, portion into freezer bags, and store for up to 2 months.
17. Reheat: Warm in the microwave or oven with a splash of milk to rehydrate the sauce.
18. More Recipes You'll Love: How I Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip
19. Chicken : Enchiladas
20. Dorito : Casserole
21. Final Thoughts: When you're craving something hearty, cheesy, and totally comforting, this Creamy Philly Cheesesteak Pasta brings the flavor and then some. It's fast, filling, and perfect for leftovers-though you might not have any!
22. Tried it? Snap a pic and tag us-ChefManiac fans know how to bring the cheese.And don't forget to follow for more weeknight wins and flavor-packed favorites.
23. Keep it creamy,: Jason Griffith - ChefManiac.com ??

TIPS FOR SUCCESS

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