

## Philly Cheesesteak Cheesy Bread Casserole - Goosey, Meaty, and Irresistible

Philly Cheesesteak Cheesy Bread Casserole - A Bold, Buttery Bake Full of Flavor



OVEN  
**375°F**

TIME  
**15 min**

PRINT  
**Recipe Card**

SAVE  
**PDF**

### INGREDIENTS

- 1 loaf French bread, halved lengthwise
- 9 oz thin-sliced ribeye steak
- $\frac{1}{2}$  tsp salt
- $\frac{1}{2}$  tsp black pepper
- 1 tbsp oil
- 1 tbsp Worcestershire sauce
- 2 tbsp butter
- 1 bell pepper, sliced
- 1 onion, sliced
- 4 oz mushrooms, sliced
- $\frac{1}{3}$  cup mayonnaise
- 8 oz sliced provolone cheese

### DIRECTIONS

1. Step 1: Prep and Preheat: Preheat oven to 375°F (190°C).
2. Lay bread halves, cut side up, on a parchment-lined baking sheet.
3. Spread each half with a layer of mayo and top with half the provolone slices.
4. Step 2: Cook the Steak: Heat oil in a skillet over medium-high heat.
5. Add ribeye and cook until browned. Season with salt, pepper, and Worcestershire sauce. Set aside.
6. Step 3: Sauté the Veggies: In the same skillet, melt butter.
7. Sauté bell pepper, onion, and mushrooms until soft and slightly caramelized.
8. Step 4: Assemble and Bake: Layer steak evenly over the cheesy bread.
9. Spoon veggies on top.
10. Finish with remaining provolone slices.
11. Bake for 15 minutes, or until cheese is melted and bubbling.

### TIPS FOR SUCCESS

Slice steak thin and against the grain for tenderness.  
Don't overload the bread-spread ingredients evenly for clean slices.  
Use a serrated knife to cut after baking for neat portions.  
Add hot sauce or pepperoncini on the side for spice lovers.

