

## Philly Cheesesteak Meatloaf: Your New Favorite Comfort Food Fusion

Here's what you'll need to create this amazing Philly Cheesesteak Meatloaf:



**OVEN**  
**350°F**

**TIME**  
**10-15 min**

**TEMP**  
**160°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb ground beef
- 1 cup bread crumbs
- 1 egg
- 1/2 cup milk
- 1/2 cup diced onion
- 1/2 cup diced green pepper
- 1 cup sliced mushrooms
- 1 tablespoon Worcestershire sauce
- 1 teaspoon garlic powder
- Salt and pepper to taste
- 1 cup provolone cheese, sliced
- 1/2 cup beef broth
- 1/4 cup ketchup
- 2 tablespoons brown sugar
- 1 teaspoon mustard

#### Swaps and Notes:

**Ground Beef:** You can easily swap ground beef for ground turkey or a mix of beef and pork for a different flavor profile. Just ensure it's not too lean, or your meatloaf might be a bit dry.

**Bread Crumbs:** If you don't have bread crumbs on hand, crushed crackers or even oats can work as a binder.

**Vegetables:** Feel free to adjust the amount of onion, green pepper, and mushrooms to your liking. You could also add a touch of red bell pepper for extra color and sweetness.

**Cheese:** While provolone is classic for a cheesesteak, you could experiment with white American cheese or even mozzarella for a milder flavor.

**Sauce:** For a spicier kick, add a pinch of red pepper flakes to the sauce.

## DIRECTIONS

1. Ready to get cooking? Here's how to make this delightful Philly Cheesesteak Meatloaf:
2. **Preheat : Your Oven:** Start by preheating your oven to 350°F (175°C). This ensures your oven is at the right temperature when the meatloaf goes in.
3. **Combine : Meatloaf Ingredients:** In a large mixing bowl, combine the ground beef, bread crumbs, egg, milk, diced onion, diced green pepper, sliced mushrooms, Worcestershire sauce, garlic powder, salt, and pepper. Use your hands to mix everything until it's well combined but be careful not to overmix, as this can make your meatloaf tough.
4. **Form the : First Layer:** Press half of the meat mixture evenly into the bottom of a loaf pan. Make sure it's packed down firmly.
5. **Add the : Cheese:** Lay the provolone cheese slices over the meat mixture, leaving a small border around the edges. This helps prevent the cheese from oozing out too much during baking.
6. **Top with : Remaining Meat:** Carefully cover the cheese with the remaining meat mixture, pressing the edges to seal the cheese inside. This is key to getting that gooey, cheesy center.
7. **Prepare the : Sauce:** In a small bowl, whisk together the beef broth, ketchup, brown sugar, and mustard until smooth. This creates a tangy and slightly sweet glaze for the top of your meatloaf.
8. **Glaze and : Bake:** Pour this delicious sauce evenly over the top of the meatloaf.
9. **Bake:** Place the loaf pan in the preheated oven and bake for 1 hour, or until the meatloaf is cooked

through and reaches an internal temperature of 160°F (71°C).

10. Rest and : Serve: Once baked, remove the meatloaf from the oven and let it rest for about 10-15 minutes before slicing. This allows the juices to redistribute, ensuring a tender and moist meatloaf.

## SWAPS & NOTES

**Ground Beef:** You can easily swap ground beef for ground turkey or a mix of beef and pork for a different flavor profile.

Just ensure it's not too lean, or your meatloaf might be a bit dry.

**Bread Crumbs:** If you don't have bread crumbs on hand, crushed crackers or even oats can work as a binder.

**Vegetables:** Feel free to adjust the amount of onion, green pepper, and mushrooms to your liking.

## TIPS FOR SUCCESS

**Don't Overmix:** When combining the meatloaf ingredients, mix just until everything is incorporated.

Overmixing can lead to a dense, tough meatloaf.

**Use a Loaf Pan:** A standard loaf pan (9x5 inches) is ideal for this recipe, ensuring even cooking and a good shape.

**Check for Doneness:** The best way to know if your meatloaf is done is by using a meat thermometer.

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

Original recipe: <https://chefmaniac.com/philly-cheesesteak-meatloaf-your-new-favorite-comfort-food-fusion/>