

## Philly Cheese Steak Soup: A Creamy Twist on a Classic Sandwich

Hey everyone, Jason Griffith here! We all love the iconic



**TIME**  
**5-7 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

1 tablespoon olive oil  
1 lb shaved beef steak (like steak-ums, or thinly sliced sirloin/ribeye)  
1 medium yellow onion, thinly sliced  
1 large green bell pepper, thinly sliced  
2 cloves garlic, minced  
6 cups beef broth (low sodium recommended)  
1 (10.5 ounce) can condensed cream of mushroom soup (or cream of chicken)  
1 cup milk (whole or 2%)  
1/2 cup heavy cream (optional, for extra richness)  
1 teaspoon Worcestershire sauce  
1/2 teaspoon salt (or to taste)  
1/4 teaspoon black pepper  
6 slices provolone cheese, cut into small pieces (about 1.5 cups shredded)  
1/2 cup shredded mozzarella cheese (optional, for extra melt)  
Optional Garnishes: Sliced green onions, extra shredded cheese, toasted croutons made from crusty bread, thinly sliced pickles

### DIRECTIONS

1. Let's get this comforting : Philly Cheese Steak Soup simmering!
2. SautØ Aromatics: In a large Dutch oven or heavy-bottomed pot, heat the olive oil over medium-high heat. Add the thinly sliced onion and green bell pepper (if using). SautØ for 5-7 minutes until softened and lightly caramelized. Add the minced garlic and cook for 1 minute until fragrant. Remove the vegetables from the pot and set aside.
3. Cook : Shaved Beef: Add the shaved beef to the same pot. Cook over medium-high heat, breaking it up with a spoon or spatula, until browned and cooked through (about 3-5 minutes). Season with a pinch of salt and pepper. Drain any excess grease and return the cooked beef to the pot.
4. Build : Broth Base: Pour in the beef broth, scraping up any browned bits from the bottom of the pot. Stir in the condensed cream of mushroom soup, milk, heavy cream (if using), and Worcestershire sauce. Stir well until smooth and combined.
5. Simmer: Bring the mixture to a gentle simmer. Reduce heat to low, cover the pot, and let it simmer for 15-20 minutes, allowing the flavors to meld.
6. Add : Cheese & Vegetables: Stir the sautØed onion and bell pepper mixture back into the soup. Add the cut provolone cheese pieces and optional shredded mozzarella cheese. Stir constantly until all the cheese is completely melted and the soup is smooth and creamy. If the soup seems too thick, you can add a splash more beef broth or milk until desired consistency is reached.

7. **Serve & :** Garnish: Taste and adjust seasoning (salt, pepper) if needed. Ladle into bowls, top with sliced green onions, extra shredded cheese, crispy croutons, or even thinly sliced pickles for that authentic cheesesteak vibe. Serve hot.

## SWAPS & NOTES

Shaved Beef: Look for pre-shaved beefsteak at your grocery store.

If unavailable, thinly slice sirloin or ribeye steak against the grain and chop it roughly.

Ground beef can be a substitute, but the texture will be different.

Vegetables: Thinly sliced yellow onion and green bell pepper are classic for a cheesesteak flavor.

## TIPS FOR SUCCESS

**Sear Veggies & Beef Separately:** This ensures you get good browning on both, which builds layers of flavor.

**Drain grease from beef** to avoid a greasy soup.

**Thinly Slice Ingredients:** The key to a good cheesesteak is thinly sliced meat and veggies; this translates well to the soup, allowing them to cook quickly and integrate seamlessly.

**Shred Your Own Cheese:** For the creamiest, smoothest cheese melt, shred cheese from blocks .

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

Original recipe: <https://chefmaniac.com/philly-cheese-steak-soup-a-creamy-twist-on-a-classic-sandwich/>