

Philly Cheesesteak Casserole: Cheesy, Meaty & Comforting Bake

Philly Cheesesteak Casserole: All the Classic Flavors, Baked to Perfection!



OVEN
350°F

TIME
35 min

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INGREDIENTS

- 1 ½ pounds lean ground beef
- 2 bell peppers (any color, or a mix), cored and cut into bite-sized pieces
- ½ yellow onion, cut into bite-sized pieces
- 1 garlic clove, minced
- 1 teaspoon seasoned salt (such as Lawry's)
- 4 slices provolone cheese
- 4 large eggs
- ... cup heavy cream
- 1 teaspoon hot sauce (optional, for a subtle kick)
- 1 teaspoon Worcestershire sauce
- Non-stick cooking spray (for baking dish)

DIRECTIONS

1. **Preheat Oven & Prepare Dish:** Preheat your oven to 350°F (175°C). Lightly spray a 9x9-inch baking dish with non-stick cooking spray to ensure easy cleanup and prevent sticking.
2. **Prep Vegetables:** Cut the bell peppers and yellow onion into bite-sized pieces. Aim for uniform sizes so they cook evenly. Mince the garlic clove.
3. **Cook Ground Beef & Veggies:** Add the lean ground beef to a large skillet or Dutch oven. Cook over medium heat, breaking up the beef with a spoon or spatula as it cooks. Continue to cook until the beef is mostly browned but still has a little pink remaining. At this stage, add the prepared bell peppers, onion, minced garlic, and 1 teaspoon seasoned salt to the skillet. Continue to cook, stirring often, until the beef is fully cooked through and no longer pink, and the vegetables have softened slightly (they'll continue to cook in the oven).
4. **Drain & Transfer to Dish:** Carefully drain any excess grease from the skillet. Pour the cooked ground beef and vegetable mixture evenly into the prepared 9x9-inch baking dish, spreading it out.
5. **Add Provolone Cheese:** Tear the provolone cheese slices into smaller pieces and place them evenly over the top of the beef and vegetable mixture in the baking dish. The cheese will melt beautifully over the top.
6. **Prepare Egg Mixture:** In a separate medium mixing bowl, add the 4 large eggs, ... cup heavy cream, 1 teaspoon hot sauce (if using), and 1 teaspoon Worcestershire sauce. Whisk these ingredients together very well until fully combined and slightly frothy.

7. 7. Pour & Bake: Carefully pour the egg mixture evenly over the beef and cheese in the baking dish. Gently tilt the dish if needed to ensure the egg mixture distributes evenly into all the nooks and crannies. Place the dish into the preheated oven. Bake for 35 minutes, or until the egg mixture is set, and the top is lightly golden brown. The center should feel firm when gently pressed.
8. 8. Rest & Serve: Remove the casserole from the oven. Let it sit for 5 minutes before slicing into squares and serving. This resting time allows the casserole to set further and makes for cleaner cuts. Enjoy your delicious Philly Cheesesteak Casserole!

SWAPS & NOTES

Ground Beef: While lean ground beef is specified, you can also use thinly sliced steak (like ribeye or sirloin, browned quickly) for a more authentic "cheesesteak" texture, though it will change the dish from a true casserole.

Ground turkey or chicken could also be used for a lighter option.

Bell Peppers: Any color bell pepper works!

A mix of green, red, and yellow adds visual appeal and varied sweetness.

TIPS FOR SUCCESS

Drain Grease: Draining the grease from the ground beef is important for a less oily casserole.

Don't Overcook Veggies in Skillet: The vegetables will continue to soften in the oven, so you just want them slightly tender before

baking.

Whisk Eggs Well: A well-whisked egg mixture ensures a smooth, consistent custard throughout the casserole.

Room Temperature Ingredients (Optional but helpful): For the egg mixture, using room temperature eggs and cream can help them combine more smoothly.

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

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