

All the Flavor of a Philly Cheesesteak in a Cheesy, Creamy Pasta Dish

If you love the bold flavors of a



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30 min

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INGREDIENTS

- 1 lb ground beef or thinly sliced steak
- 1 tbsp olive oil
- 1 green bell pepper, diced
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 tsp Worcestershire sauce
- 1 tsp Italian seasoning
- $\frac{1}{2}$ tsp salt & pepper (to taste)
- 8 oz pasta (penne, rotini, or shells)
- 2 cups beef broth
- 1 cup heavy cream
- 1 $\frac{1}{2}$ cups shredded provolone or mozzarella cheese

Step-by-Step Instructions:

1. Cook the Beef and Veggies:

I start by heating olive oil in a large skillet over medium heat.

Then, I add the ground beef (or thinly sliced steak), diced green bell pepper, onion, and minced garlic.

Cooking everything together until the beef is browned and the veggies are softened takes about 5-7 minutes.

Once the beef is cooked, I drain any excess grease to keep the dish from being too oily.

2. Add the Seasonings:

I stir in Worcestershire sauce, Italian seasoning, salt, and pepper. This step brings out the deep,

savory flavors and gives the dish that classic Philly cheesesteak taste.

3. Cook the Pasta in One Pan:

Instead of boiling pasta separately, I add the uncooked pasta, beef broth, and heavy cream directly to the skillet.

I give it a good stir, bring it to a gentle simmer, then cover and let it cook for 12-15 minutes, stirring occasionally.

The pasta absorbs all that rich, beefy flavor while becoming perfectly tender.

4. Make It Extra Cheesy:

Once the pasta is fully cooked, I remove the skillet from the heat and stir in shredded provolone or mozzarella cheese.

The cheese melts into the sauce, creating a smooth and creamy texture that coats every piece of pasta beautifully.

5. Serve and Enjoy!:

I like to garnish with fresh parsley or an extra sprinkle of cheese for the perfect finishing touch.

This dish is best served hot and fresh, straight from the skillet!

My Best Tips for Perfect Philly Cheesesteak Pasta:

Use the right beef - If using steak instead of ground beef, I go for ribeye or sirloin, sliced thin against the grain for the most tender bite.

Pick the best cheese - Provolone gives that authentic Philly cheesesteak taste, but mozzarella works great for extra creaminess.

Add mushrooms - If you love mushrooms on your cheesesteak, slice some up and sauté them with the onions and peppers.

For a lighter version - Swap heavy cream for half-and-half or evaporated milk, and use lean ground beef or ground turkey.

DIRECTIONS

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15. Add mushrooms - If you love mushrooms on your cheesesteak, slice some up and sauté them with the onions and peppers.
16. For a lighter version - Swap heavy cream for half-and-half or evaporated milk, and use lean ground beef or ground turkey.
17. What to Serve with Philly Cheesesteak Pasta: Since this dish is rich and satisfying on its own, I like to pair it with:
 18. A fresh green salad - Something light and crisp balances out the creamy pasta.
 19. Garlic bread - Because extra carbs are always welcome when there's cheese involved!
 20. Roasted vegetables - A side of roasted broccoli or asparagus adds a nice contrast.
21. Frequently Asked Questions: Q: Can I make this ahead of time?A: Yes! Store leftovers in an airtight container in the fridge for up to 3 days. Reheat gently on the stove with a splash of broth or cream to bring back the creamy texture.
22. Q: Can I use a different type of pasta?A: Absolutely! Any short pasta like penne, rigatoni, or rotini works well for holding onto the sauce.
23. Q: What's the best way to reheat leftovers?A: I recommend reheating in a pan over medium-low heat with a little extra broth or cream. Microwaving works too, but I stir halfway through to make sure it heats evenly.
24. Q: Can I make this without heavy cream?A: Yes! You can substitute with whole milk or a mixture of milk and a bit of cream cheese for a similar texture.
25. Why You Need to Try This Recipe: This Philly Cheesesteak Pasta is the perfect mix of comfort food and convenience. It has all the bold flavors of a cheesesteak sandwich but in a creamy, cheesy pasta form that's hard to resist. Best of all, it's made in one pan, which means fewer dishes and more time enjoying your meal.

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

Original recipe: <https://chefmaniac.com/all-the-flavor-of-a-philly-cheesesteak-in-a-cheesy-dreamy-pasta-dish/>