

## Crockpot Philly Cheesesteak Potato Casserole: A Comforting, Cheesy One-Pot Meal

Crockpot Philly Cheesesteak Potato Casserole: The Ultimate Comfort Food



**OVEN**  
**350°F**

**TIME**  
**15 mins**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 4 medium potatoes, thinly sliced
- 1 pound sliced beef (flank steak, sirloin, or ribeye work great)
- 1 cup sliced bell peppers (any color)
- 1 cup sliced onions
- 1 cup shredded provolone cheese
- 1 cup beef broth

Salt and pepper, to taste

How to Make Crockpot Philly Cheesesteak Potato Casserole:

1. Layer the Potatoes:
2. Add the Beef:
3. Add the Veggies:
4. Season and Add Broth:
5. Finish with More Potatoes:
6. Slow Cook Until Tender:
7. Add the Cheese:
8. Serve and Enjoy:

Pro Tips for the Best Cheesesteak Potato Casserole:

Slice the Potatoes Evenly - This ensures they cook evenly. A mandoline slicer works great!

Use the Right Cheese - Provolone is classic, but you can swap it for mozzarella, Swiss, or even cheddar for a twist.

For Extra Flavor - Add a splash of Worcestershire sauce or a sprinkle of garlic powder to enhance the beefy taste.

**Make It Crispier** - If you want a golden, crispy top, transfer the cooked casserole to an oven-safe dish and broil for 2-3 minutes before serving.

**Fun Variations to Try:**

**Spicy Kick** - Add sliced jalapeños or a dash of hot sauce for some heat.

**Cheesier Version** - Layer in extra cheese between the potato slices for a gooier casserole.

**Loaded Style** - Top with crispy bacon bits and sour cream for a loaded potato feel.

**Low-Carb Option** - Swap the potatoes for cauliflower or turnips to cut carbs.

**What to Serve with Philly Cheesesteak Potato Casserole:**

**Garlic Bread** - Perfect for soaking up that cheesy goodness.

**Side Salad** - A crisp green salad balances out the richness.

**Steamed Veggies** - Keep it light with broccoli or asparagus.

**Pickles or Giardiniera** - The tanginess pairs well with the creamy casserole.

**FAQs:**

**Why You Need to Try This Recipe:**

## DIRECTIONS

- 1. Layer the Potatoes:** Start by placing half of the sliced potatoes at the bottom of your crockpot. This creates the base that will soak up all the delicious flavors as it cooks.
- 2. Add the Beef:** Layer your sliced steak evenly over the potatoes. Flank steak, sirloin, or ribeye work best because they become incredibly tender in the slow cooker.
- 3. Add the Veggies:** Sprinkle the sliced bell peppers and onions over the beef. These classic Philly cheesesteak ingredients bring in extra flavor and a slight crunch.
- 4. Season and Add Broth:** Pour 1 cup of beef broth over the layers. This helps keep everything moist and adds a rich, savory taste. Season with salt and pepper to taste.
- 5. Finish with More Potatoes:** Top it all off with the remaining potatoes to seal in the flavors.
- 6. Slow Cook Until Tender:** Cover and cook on low for 6-8 hours or high for 3-4 hours-until the potatoes are fork-tender and the beef is melt-in-your-mouth delicious.
- 7. Add the Cheese:** In the last 30 minutes, sprinkle the shredded provolone cheese over the top. Cover again and let it melt into the casserole.
- 8. Serve and Enjoy:** Scoop out generous portions and enjoy a cheesy, hearty, and comforting meal!
- 9. Pro Tips for the Best Cheesesteak Potato Casserole:**  
**Slice the Potatoes Evenly** - This ensures they cook evenly. A mandoline slicer works great!
- 10. Use the Right Cheese** - Provolone is classic, but you can swap it for mozzarella, Swiss, or even cheddar for

a twist.

11. For : Extra Flavor - Add a splash of Worcestershire sauce or a sprinkle of garlic powder to enhance the beefy taste.
12. Make : It Crispier - If you want a golden, crispy top, transfer the cooked casserole to an oven-safe dish and broil for 2-3 minutes before serving.
13. Fun Variations to Try: Want to customize this dish? Here are some delicious variations:
14. Spicy : Kick - Add sliced jalapeños or a dash of hot sauce for some heat.
15. Cheesier : Version - Layer in extra cheese between the potato slices for a gooier casserole.
16. Loaded : Style - Top with crispy bacon bits and sour cream for a loaded potato feel.
17. Low-: Carb Option - Swap the potatoes for cauliflower or turnips to cut carbs.
18. What to Serve with Philly Cheesesteak Potato Casserole: This dish is satisfying on its own, but if you're looking for side ideas, try:
19. Garlic : Bread - Perfect for soaking up that cheesy goodness.
20. Side : Salad - A crisp green salad balances out the richness.
21. Steamed : Veggies - Keep it light with broccoli or asparagus.
22. Pickles or : Giardiniera - The tanginess pairs well with the creamy casserole.
23. FAQs: Q: Can I use frozen potatoes?A: Yes! If using frozen hashbrowns or sliced potatoes, add an extra 30 minutes to cooking time.
24. Q: How do I store leftovers?A: Store in an airtight container in the fridge for up to 4 days. Reheat in the microwave or oven at 350°F for 10-15 minutes.
25. Q: Can I make this ahead of time?A: Absolutely! Assemble everything in the crockpot the night before, store it in the fridge, then start cooking in the morning.

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

Original recipe: <https://chefmaniac.com/crockpot-philly-cheesesteak-potato-casserole-a-comforting-cheesy-one-pot-meal/>