

Cheesesteak Bubble Up Biscuit Bake - The Ultimate Easy Weeknight Comfort Casserole

Cheesesteak Bubble Up Biscuit Bake



OVEN
350°F

TIME
45 min

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Recipe Card

SAVE
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INGREDIENTS

1.5 pounds ground beef
1 medium onion, chopped
3 bell peppers, chopped (any color)
1 tablespoon minced garlic
2-3 tablespoons Worcestershire sauce
¾ cup chicken or beef broth
1 tablespoon cornstarch
1 jumbo 8-count can refrigerated biscuits, cut into quarters
1-2 cups shredded provolone cheese
Cheese wiz, for drizzling
Salt, pepper, and seasoning of choice (Dan-O's Premo or your favorite blend)

DIRECTIONS

1. Cook the Beef: In a large skillet over medium heat, cook the ground beef and chopped onion together until browned. Drain excess grease.
2. Season generously with your preferred seasoning blend.
3. Add the Peppers: Stir in the chopped bell peppers and sauté for a few minutes until slightly softened.
4. Build the Flavor: Add:
5. Minced garlic
6. Worcestershire sauce
7. Broth
8. Cornstarch
9. Stir well and let it simmer for a few minutes until slightly thickened. Remove from heat.
10. Prep the Biscuits: Cut each biscuit into quarters.
11. Combine Everything: In a large mixing bowl, combine:
12. Cooked beef mixture
13. Biscuit pieces
14. Mix gently so everything is evenly coated.
15. Assemble: Transfer the mixture to a greased 9x13 baking dish. Spread evenly.
16. Top with 1-2 cups shredded provolone cheese.
17. Bake: Bake at 350°F for 35-45 minutes.
18. If the cheese starts browning too much, loosely cover with foil during the last 10-15 minutes.
19. Finish: Drizzle cheese wiz over the top while warm.
20. Serve immediately and enjoy!

SWAPS & NOTES

Ground beef substitute: You can use shaved steak for a more authentic cheesesteak texture, or swap in ground turkey for a lighter option.

Cheese options: Provolone is classic, but mozzarella or white American cheese also work beautifully.

Peppers: Mix it up with green, red, and yellow for color and sweetness.

Broth: Beef broth gives a richer flavor, but chicken broth works perfectly in a pinch.

TIPS FOR SUCCESS

Don't overcrowd the pan-spread everything evenly so the biscuits cook through.

Make sure to cut biscuits into equal pieces for even baking.

If unsure whether it's done, insert a knife into the center-biscuits should be fully cooked, not doughy.

Let it rest for 5-10 minutes before serving so everything sets properly.

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

Original recipe: <https://chefmaniac.com/cheesesteak-bubble-up-biscuit-bake-the-ultimate-easy-weeknight-comfort-casserole/>