

Philly Cheesesteak Stuffed Meatloaf (Provolone-Filled and Loaded with Peppers)

Philly Cheesesteak Stuffed Meatloaf (Goopy Provolone Center!)



OVEN
350°F

TIME
10 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

For the veggie mix:

- 1 tbsp oil
- 1 onion, diced
- 1 green bell pepper, diced
- 8 oz mushrooms, diced
- 2 cloves garlic, chopped

For the meatloaf:

- 2 lb ground beef
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp black pepper
- $\frac{1}{2}$ cup Cheese Whiz (optional, but very "cheesesteak")
- 1 tsp Worcestershire sauce
- 2 tbsp ketchup
- 2 eggs
- 1 cup panko breadcrumbs

For the cheese:

- 4 oz provolone cheese (block, for stuffing)
- 8 slices provolone cheese (for topping)

DIRECTIONS

- 1.** Preheat: Heat oven to 350°F (180°C). Line a baking sheet with parchment paper.
- 2.** Sauté veggies: Heat oil over medium heat. Cook onion, bell pepper, and mushrooms for 7-10 minutes until tender.
- 3.** Add garlic: Stir in garlic and cook 1 minute until fragrant. Remove from heat and cool slightly.
- 4.** Mix meatloaf: In a large bowl, combine ground beef, salt, pepper, Cheese Whiz (if using), Worcestershire, ketchup, eggs, panko, and the cooked veggies. Mix until just combined (don't overwork it).
- 5.** Shape + stuff: Place half the meat mixture on the baking sheet and flatten slightly. Lay the provolone block in the center.
- 6.** Seal: Top with remaining meat mixture, sealing edges well and shaping into a loaf.
- 7.** Bake: Bake 50-60 minutes until cooked through (internal temp 160°F / 71°C).
- 8.** Top with provolone: Add provolone slices and broil 2-4 minutes until melted and bubbly.
- 9.** Rest: Let rest 10 minutes before slicing (this keeps the juices in and helps slices hold).

SWAPS & NOTES

Ground beef: An 80/20 blend is ideal for juiciness.

If using lean beef, consider adding a tablespoon of olive oil to the mix.

Cheese choices: Provolone is classic, but mozzarella provolone blend works too.

For a sharper bite, add a little white cheddar in the topping.

TIPS FOR SUCCESS

Cool the veggies a bit before mixing so they don't start cooking the eggs in the bowl.

Don't overmix the meat-mixing too much can make meatloaf dense.

Seal the edges well around the cheese block so it stays tucked inside.

Use a thermometer if you can; it's the easiest way to guarantee perfect doneness.

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

Original recipe: <https://chefmaniac.com/philly-cheesesteak-stuffed-meatloaf-provolone-filled-and-loaded-with-peppers/>