

Philly Cheesesteak Casserole: A Cheesy, Easy Weeknight Dinner Everyone Loves

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INGREDIENTS

Use the ingredients from your original recipe source for Philly Cheesesteak Casserole .

DIRECTIONS

1. **Prep the ingredients:** Start by slicing your peppers and onions and preparing your beef according to the original recipe. If your version uses steak, slice it thinly so it cooks quickly and stays tender.
2. **Cook the filling:** In a large skillet, cook the beef until browned and cooked through. Add the peppers and onions and sauté until softened and fragrant. This step builds the signature cheesesteak flavor base.
3. **Assemble the casserole:** Transfer the beef and vegetable mixture to a prepared casserole dish. Spread it into an even layer so every serving gets a good mix of filling.
4. **Add the cheese:** Top generously with your cheese of choice. Provolone is especially delicious here because it melts beautifully and gives the casserole that classic cheesesteak flavor.
5. **Bake until bubbly:** Bake until the casserole is hot throughout and the cheese is melted, bubbly, and lightly golden around the edges.
6. **Serve hot:** Let it cool for a few minutes before serving. Spoon it onto plates or into bowls, and add your favorite sides or toppings.

SWAPS & NOTES

One of the best things about Philly Cheesesteak Casserole is how easy it is to customize.

Beef: Thinly sliced steak is classic, but ground beef is often used in casserole versions for convenience and budget-friendliness.

Cheese: Provolone is the traditional choice for cheesesteak flavor, but mozzarella, white American, or even a blend can work well.

Vegetables: Bell peppers and onions are the standard pairing, though mushrooms are a great addition if you like extra savory

depth.

TIPS FOR SUCCESS

A few easy tips can make this casserole even better: Cook off excess liquid before baking so the casserole stays rich instead of watery.

Don't overcook the beef in the skillet since it will continue cooking in the oven.

Slice vegetables evenly so they soften at the same rate.

Use enough cheese to fully cover the top for that classic gooey finish.

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

Original recipe: <https://chefmaniac.com/philly-cheesesteak-casserole-a-cheesy-easy-weeknight-dinner-everyone-loves/>