

## Philly Cheesesteak Casserole That Brings Big Comfort to the Dinner Table

Based on the source recipe, you'll need:



**OVEN**  
**350°F**

**TIME**  
**50 min**

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### INGREDIENTS

- 1 pound ground beef
- 1 pound Italian sausage
- 1 large onion, sliced
- 1 large green bell pepper, sliced
- 3 cups cooked pasta
- 2 cups shredded provolone cheese
- 1 cup shredded mozzarella cheese
- 1 cup beef broth
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper, to taste
- 1 tablespoon olive oil

### DIRECTIONS

1. Here's the method adapted from the source recipe:
2. Preheat your oven to 350°F.
3. Heat the olive oil in a large skillet over medium heat.
4. Add the sliced onion and green bell pepper and cook until softened, about 5 minutes.
5. Add the ground beef and Italian sausage, breaking the meat apart as it browns.
6. Drain excess fat if needed.
7. Stir in the garlic powder, onion powder, salt, and pepper.
8. In a large bowl, combine the cooked pasta with the meat mixture and beef broth.
9. Transfer everything to a greased 9x13-inch baking dish.
10. Top with the provolone and mozzarella.
11. Cover with foil and bake for 20 minutes.
12. Uncover and bake another 10 to 15 minutes, until the cheese is melted and bubbling.
13. Let it rest for a few minutes before serving.

### SWAPS & NOTES

The original recipe notes that you can use any short pasta you like, with penne or rotini working especially well.

It also suggests adding sautéed mushrooms or sliced jalapeños for extra flavor, which is a great way to lean into either the classic steakhouse vibe or a spicier variation.

Provolone is the cheese that most strongly ties this casserole back to cheesesteak flavor, while mozzarella adds extra melt and stretch.

You can keep that combination as written, or add a bit of cheddar if you want an even sharper finish.

## TIPS FOR SUCCESS

The source highlights two core techniques here: sautéing the vegetables first to bring out their sweetness and baking long enough for the cheese to turn gooey and lightly golden.

It also notes that you should watch the casserole near the end so the cheese does not overbrown.

I'd also recommend cooking your pasta just to al dente before mixing it into the casserole.

That way it holds up well during baking and does not become too soft after absorbing some of the broth.

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

Original recipe: <https://chefmaniac.com/philly-cheesesteak-casserole-that-brings-big-comfort-to-the-dinner-table/>