



Philly Cheesesteak Pasta

Introduction

Philly Cheesesteak Pasta combines the beloved flavors of a classic Philly cheesesteak with

the comforting texture of pasta. This dish is a perfect fusion that brings together tender beef, sautéed onions, and melted cheese, all enveloped in delicious pasta. It's quick to prepare, ideal for busy weeknights, and sure to please the whole family.

Detailed Ingredients with measures

Pasta: 12 ounces of penne or rigatoni
Beef: 1 pound of thinly sliced steak (such as ribeye or flank)
Onion: 1 medium yellow onion, thinly sliced
Bell Pepper: 1 medium green bell pepper, thinly sliced
Garlic: 3 cloves, minced
Cream Cheese: 8 ounces, softened
Beef Broth: 1 cup
Cheese: 1 cup of shredded provolone or mozzarella cheese
Olive Oil: 2 tablespoons
Salt: to taste
Pepper: to taste

Prep Time

The prep time for Philly Cheesesteak Pasta is approximately 15 minutes. This includes slicing the beef, onions, and bell peppers, as well as measuring out the necessary ingredients.

Cook Time, Total Time, Yield

Cook time for this dish is about 20 minutes. Therefore, the total time from preparation to serving is roughly 35 minutes. This recipe yields 4 to 6 servings, making it a great option for family dinners or meal prep for the week ahead.



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Detailed Directions and Instructions

Step 1: Cook the Pasta

Bring a large pot of salted water to a boil. Add the pasta and cook according to the package instructions until al dente. Drain and set aside.

Step 2: Sauté the Vegetables

In a large skillet, heat olive oil over medium heat. Add chopped onion and bell peppers. Sauté for about 5-7 minutes until softened.

Step 3: Add Ground Beef

Add the ground beef to the skillet with the vegetables. Cook until browned, breaking it apart with a spatula. Drain any excess fat.

Step 4: Incorporate Garlic and Seasonings

Stir in the minced garlic, salt, pepper, and Worcestershire sauce. Cook for an additional 1-2 minutes until fragrant.

Step 5: Mix with Pasta

Add the cooked pasta to the skillet. Toss everything together to combine well.

Step 6: Add Cheese

Pour in the cream cheese and shredded provolone cheese. Stir until the cheese melts and evenly coats the pasta.

Step 7: Serve

Remove from heat and serve hot. Garnish with fresh parsley if desired.

Notes

Note 1: Pasta Variation

You can use any pasta shape you prefer, such as penne or rigatoni, for this recipe.

Note 2: Cheese Options

Feel free to substitute provolone cheese with mozzarella or any cheese of your choice to customize the flavor.

Note 3: Leftovers

This dish keeps well in the refrigerator for up to 3 days. Reheat in the microwave or on the stovetop before serving.

Note 4: Vegetables

Additional vegetables like mushrooms or spinach can be added for extra flavor and nutrition.



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Cook techniques



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