



Philly Cheese Steak Casserole



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Introduction

If you're craving the flavors of a classic Philly cheesesteak but want something a little different, this Philly Cheese Steak Casserole is the perfect solution. This dish combines all the traditional ingredients of a cheesesteak, layering them in a hearty casserole that's easy to prepare and cook. It's a comforting meal that's great for weeknight dinners or when you have guests over. With its gooey cheese and savory steak, it's sure to satisfy everyone at the table.

Detailed Ingredients with measures

- Ground beef: 1 pound
- Onion, chopped: 1 medium
- Bell pepper, chopped: 1 medium
- Mushrooms, sliced: 1 cup
- Cream cheese: 8 ounces
- Cheddar cheese, shredded: 2 cups
- Beef broth: 1 cup
- Worcestershire sauce: 2 tablespoons
- Garlic powder: 1 teaspoon
- Salt: 1 teaspoon
- Pepper: 1/2 teaspoon
- Italian seasoning: 1 teaspoon
- Pasta or rice (for base): 2 cups, cooked

Prep Time

The preparation time for this casserole is approximately 15 minutes.

This includes chopping the vegetables, cooking the beef, and mixing all the ingredients together.

Cook Time, Total Time, Yield

- Cook Time: 30 minutes
- Total Time: 45 minutes
- Yield: Serves 6

This casserole is not only delicious but also provides ample servings, making it perfect for family meals or leftovers throughout the week. Enjoy the savory experience of a cheesesteak all in one dish!



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C) to prepare for baking the casserole.

Step 2: Cook the Ground Beef

In a large skillet, cook one pound of ground beef over medium-high heat until it's browned. Drain any excess fat after cooking.

See also Caramel Sauce

Step 3: Add Vegetables

Add diced green bell peppers, diced onions, and minced garlic to the skillet with the cooked beef. Sauté until the vegetables are tender.

Step 4: Season the Mixture

Stir in Worcestershire sauce, salt, pepper, and any additional seasonings you prefer. Mix well to combine all ingredients.

Step 5: Prepare the Casserole Dish

Grease a 9×13-inch casserole dish to prevent sticking.

Step 6: Layer the Mixture

Spread half of the cooked beef and vegetable mixture evenly across the bottom of the prepared casserole dish.

Step 7: Add Cheese

Sprinkle shredded provolone cheese over the meat layer, making sure it's evenly distributed.

Step 8: Add More Layers

Top with the remaining beef and vegetable mixture followed by another layer of provolone cheese on top.

Step 9: Bake the Casserole

Cover the casserole dish with aluminum foil and bake in the preheated oven for 20 minutes.

Step 10: Remove Foil and Finish Baking

After 20 minutes, remove the aluminum foil and continue baking for an additional 10-15 minutes, or until the cheese is bubbly and golden.

Step 11: Let it Cool

Once baked, allow the casserole to cool for a few minutes before serving to make it easier to slice.

Notes

Note 1: Cheese Variation

You can use a combination of cheeses like mozzarella and cheddar for different flavors.

Note 2: Veggie Options

Feel free to add or substitute other vegetables such as mushrooms or spinach to the mixture.

Note 3: Storage

Store any leftover casserole in an airtight container in the refrigerator for up to 3-4 days.

See also Chocolate Lava Cake

Note 4: Freezing Instructions

This casserole can be frozen before or after baking. Ensure it's wrapped tightly to prevent freezer burn.

Note 5: Reheating

Reheat in the oven at 350°F (175°C) until warmed through, or in the microwave on medium power.



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Cook techniques

Layering Ingredients

When assembling the casserole, layer the cooked beef, vegetables, and cheese evenly. This ensures that each bite has a balanced flavor profile.

Sauteing

Sauté the onions and peppers until they are tender and slightly caramelized. This enhances their sweetness and adds depth to the casserole.

Baking

Bake the casserole until the cheese is melted and bubbly. This step helps to meld the flavors together and create a comforting texture.

Resting

Let the casserole rest for a few minutes after baking. This allows the layers to set, making it easier to serve.

Substituting Ingredients

Feel free to substitute different meats or vegetables according to preference. Variations can personalize the dish while maintaining its essence.

FAQ

Can I make this casserole ahead of time?

Yes, you can prepare the casserole ahead of time and refrigerate it. Just

bake it when you're ready to serve.

What type of cheese works best?

Provolone or Cheddar cheese works best for this casserole, as they melt nicely and complement the flavors.

Can I use leftover steak?

Absolutely! Leftover steak can be used in this casserole for added convenience and flavor.

Is this casserole freezer-friendly?

Yes, you can freeze the casserole. Just make sure to wrap it tightly to prevent freezer burn.

What can I serve with this casserole?

This dish pairs well with a simple green salad or steamed vegetables for a complete meal.

See also [Scalloped Potatoes](#)



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Conclusion

The Philly Cheese Steak Casserole is a delightful and hearty dish that captures the classic flavors of a traditional Philly cheesesteak in a convenient casserole form. It's perfect for family dinners, gatherings, or meal prep, offering a satisfying combination of beef, cheese, and peppers. This dish not only promises a delicious meal but also allows for easy customization based on personal preferences.

More recipes suggestions and combination

Mexican Beef Casserole

Combine seasoned ground beef with black beans, corn, and cheese for a Mexican twist on classic casserole dishes.

Italian Sausage and Peppers Casserole

Layer Italian sausage with bell peppers, marinara sauce, and mozzarella for a comforting Italian-inspired meal.

BBQ Chicken and Rice Casserole

Mix shredded BBQ chicken with rice and your favorite vegetables, topped with cheese for a smoky flavor.

Vegetarian Mushroom and Spinach Casserole

Create a hearty vegetarian version using mushrooms, spinach, ricotta, and mozzarella layered with pasta.

Taco Casserole

Use layers of seasoned ground beef, tortilla chips, salsa, and cheese for a quick and easy taco night experience in a casserole format.



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