



Philly Cheese Steak Casserole

Description

Philly Cheese Steak Casserole is a delicious twist on the classic Philly cheesesteak sandwich. It combines all the flavors of a traditional cheesesteak in a convenient casserole form. Here's how to prepare it:

Ingredients:

For the casserole:

- 1.5 pounds of thinly sliced beef (such as ribeye or sirloin)
- 1 onion, thinly sliced
- 1 green bell pepper, thinly sliced
- 8 ounces of mushrooms, sliced
- 2 tablespoons of olive oil
- 1 teaspoon of salt
- 1/2 teaspoon of black pepper
- 8 ounces of cream cheese, softened
- 1/2 cup of mayonnaise
- 1 cup of shredded provolone cheese (or your favorite cheese)
- 1 cup of shredded mozzarella cheese
- 1/4 cup of grated Parmesan cheese

For the seasoning mix:

- 1 teaspoon of garlic powder
- 1 teaspoon of onion powder
- 1 teaspoon of dried oregano
- 1 teaspoon of dried basil
- 1/2 teaspoon of red pepper flakes (adjust to your spice preference)
- Salt and black pepper to taste

Instructions:

1. Preheat your oven to 375°F (190°C).
2. In a large skillet, heat the olive oil over medium-high heat. Add the thinly sliced beef and cook until it's no longer pink. Season the beef with salt and black pepper as it cooks. Remove the cooked beef from the skillet and set it aside.
3. In the same skillet, add the sliced onions, green bell peppers, and mushrooms. Sauté them until they are tender and slightly caramelized, about 5-7 minutes. Set aside.
4. In a medium-sized bowl, mix together the cream cheese and mayonnaise until well combined. Stir in the grated Parmesan cheese and half of the shredded provolone and mozzarella cheeses. Mix until you have a creamy cheese mixture.
5. In a small bowl, combine the garlic powder, onion powder, dried oregano, dried basil, red pepper flakes, salt, and black pepper. This is your seasoning mix.
6. Layer half of the cooked beef in the bottom of a greased 9x13-inch baking dish. Sprinkle half of the seasoning mix over the beef.
7. Layer the sautéed onions, peppers, and mushrooms on top of the beef.
8. Spread the creamy cheese mixture over the vegetables.
9. Layer the remaining beef on top of the cheese mixture and sprinkle the remaining seasoning mix over it.
10. Finally, sprinkle the remaining shredded provolone and mozzarella cheese on top.
11. Bake in the preheated oven for about 25-30 minutes, or until the casserole is hot and bubbly, and the cheese is melted and golden brown.
12. Remove the casserole from the oven and let it rest for a few minutes before serving.
13. Serve your Philly Cheese Steak Casserole hot and enjoy!

This casserole captures all the flavors of a classic Philly cheesesteak in a convenient and delicious dish.

Enjoy !

Category

1. Oven Recipes

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Author

rauf