



Philly Cheesesteak Casserole with Pasta Shells

Description

If you love the classic flavors of a Philly cheesesteak but want a hearty, comforting twist, this **Philly Cheesesteak Casserole with Pasta Shells** is the perfect dish! Packed with tender beef, sautéed peppers and onions, creamy sauce, and gooey melted cheese, this casserole combines everything you love about the iconic sandwich with the coziness of a baked pasta dish. It's easy to make, family-friendly, and perfect for a weeknight dinner or potluck. Get ready to enjoy a delicious, cheesy meal that brings all the Philly cheesesteak goodness to your table!

Ingredients:

- Philly Cheesesteak Casserole with Pasta Shells8 oz small pasta shells
- 1 lb ground beef or thinly sliced steak
- 1 small onion, diced
- 1 green bell pepper, diced
- 1 cup mushrooms, sliced (optional)
- 2 cloves garlic, minced
- 1 tsp Worcestershire sauce

- 1 tsp Italian seasoning
- ½ tsp salt & pepper
- 1 cup beef broth
- 1 cup heavy cream
- 1 ½ cups shredded provolone or mozzarella cheese

Instructions:

1. Cook pasta shells according to package instructions; drain and set aside.
2. In a large skillet, cook ground beef (or steak) over medium heat until browned. Drain excess grease.
3. Add onion, bell pepper, mushrooms, and garlic to the skillet. Cook until softened.
4. Stir in Worcestershire sauce, Italian seasoning, salt, and pepper.
5. Pour in beef broth and heavy cream. Simmer for 3-5 minutes.
6. Add cooked pasta shells and mix well.
7. Transfer mixture to a greased baking dish. Sprinkle with cheese.
8. Bake at 375°F for 15-20 minutes until cheese is melted and bubbly.
9. Let sit for a few minutes before serving.

Note: For an extra cheesy and flavorful casserole, try mixing provolone and mozzarella cheese. You can also substitute ground beef with thinly sliced ribeye or roast beef for a more authentic Philly cheesesteak taste. Serve with garlic bread or a side salad for a complete meal!

Enjoy this creamy, cheesy twist on a Philly cheesesteak!

Category

- 1. Grandma Recipes

Date Created

28/03/2025

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