

Philly Cheesesteak Meatloaf

Description

Love Philly cheesesteaks but want something a little more filling and oven-baked? This **Philly Cheesesteak Meatloaf** has all the savory goodness of the iconic sandwich, baked into a juicy meatloaf that's oozing with provolone cheese and loaded with sautéed onions and green bell peppers.

It's a comfort food mashup that delivers bold flavor in every slice. Serve it with roasted potatoes, cauliflower mash, or a simple salad for a family dinner that's anything but boring.

Ingredients

- 1 onion, chopped
- 1 green bell pepper, chopped
- Olive oil, for sautéing
- 1 lb ground beef (or ground turkey if preferred)
- ½ cup breadcrumbs
- 1 egg
- ½ teaspoon garlic powder
- Salt & pepper, to taste
- 3 tablespoons Worcestershire sauce
- 6 slices provolone cheese
- *Optional:* Dried parsley, for garnish

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Instructions

Step 1: Preheat & Prepare

Preheat your oven to 350°F (175°C). Lightly grease a loaf pan or line with parchment paper.

Step 2: Sauté the Veggies

In a skillet, heat a drizzle of olive oil over medium heat. Add the chopped onion and green bell pepper. Cook until softened and fragrant, about 5 minutes. Let cool slightly before adding to the meat mixture.

Step 3: Mix the Meatloaf

In a large bowl, combine:

- Ground beef
- Cooked onions and peppers
- Breadcrumbs
- Egg
- Garlic powder
- Worcestershire sauce
- Salt & pepper

Mix gently until just combined â?? donâ??t overmix or it could become tough.

ð?§? Step 4: Layer the Loaf

- Press **half of the meat mixture** into the bottom of your loaf pan.
- Layer on **3 slices of provolone cheese** evenly.
- Add the **remaining meat mixture**, pressing it gently on top.
- Top with the remaining **3 slices of provolone**.

ð??¿ Step 5: Bake & Garnish

Sprinkle with **dried parsley** if using.

Bake for **45 minutes to 1 hour**, or until the internal temperature reaches **160Â°F (71Â°C)** and the cheese is melted and golden.

â?i,• Step 6: Rest & Slice

Let the meatloaf rest in the pan for **10 minutes** before slicing. This helps the juices redistribute and the cheese set up a bit.

ð?§? What Makes It â??Phillyâ?• Style?

This meatloaf pays homage to the iconic Philly cheesesteak with:

- **SautÃ©ed onions and bell peppers**
- **Provolone cheese** (classic choice, but you can swap in white American or Cheez Whiz if youâ??re feeling bold)
- **Savory beef base** seasoned with Worcestershire and garlic

Itâ??s got the same flavor profile â?? just without the roll!

ð?½ï,• Serving Suggestions

- Pair with **garlic mashed potatoes**, **steamed broccoli**, or **keto-friendly cauliflower mash**.
- Serve leftovers on a bun or hoagie roll for a real cheesesteak-style sandwich.
- Add hot sauce or sautÃ©ed mushrooms for extra punch.

• Storage & Reheating

- **Fridge:** Store in an airtight container for up to **4 days**.
- **Freezer:** Wrap tightly and freeze up to **3 months**. Thaw overnight before reheating.
- **Reheat:** Warm slices in the oven at 325°F or microwave for 1-2 minutes.

• Variations

- **Make it spicy:** Add jalapeños or pepper jack cheese.
- **Make it keto:** Use crushed pork rinds or almond flour instead of breadcrumbs.
- **Add mushrooms:** Sauté and mix in for an authentic steakhouse feel.
- **Change the cheese:** White American or mozzarella work great, too.

Category

1. Oven Recipes

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