
Philly Cheese Steak Casserole

1/2 pound small shells
32 ounces beef stock + 32
ounces water
2 tablespoons butter
2 garlic cloves (minced)
1 pound ground beef
8 ounces cream cheese
1 green pepper (diced)
1/2 yellow onion (diced)
1/2 cup reserved pasta water
1 cup shredded mozzarella
6 slices provolone cheese

- 1 Preheat your oven to 350 degrees.
- 2 Combine the beef stock with 32 ounces of water and cook the shells in it according to package directions. Reserve 1/2 cup of the reserved pasta water.
- 3 In an oven proof skillet (see note for alternative), melt the butter, cook the garlic clove for thirty seconds, then add the bell pepper and onion and cook until tender, about 5 minutes.
- 4 Add in the ground beef, season with salt and pepper, and cook through. Drain the grease, then return to heat and stir in the cream cheese until melted.
- 5 Stir in the reserved cooking liquid from the noodles, the noodles, and the shredded mozzarella.
- 6 Top with sliced provolone. Bake for 20 to 25 minutes or until the provolone is completely melted.