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# 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

- ➊ Preheat your oven to 350 degrees.
- ➋ 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.
- ➌ 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.
- ➍ 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.
- ➎ Stir in the reserved cooking liquid from the noodles, the noodles, and the shredded mozzarella.
- ➏ Top with sliced provolone. Bake for 20 to 25 minutes or until the provolone is completely melted.