

Philly Cheesesteak Casserole

If you're a fan of foolproof, no-hassle casserole recipes, this gooey, beefy Philly cheesesteak casserole has your name all over it. Whip it up to stay true to your keto or gluten-free diet, or serve with buns or noodles.

Ingredients:

2 lbs ground beef 85% lean or leaner
1/2 tsp ground black pepper
1 tsp salt
1 large green bell pepper cut into cubes

1 large red bell pepper cut into cubes
1 large onion diced
4 oz cream cheese
8 slices provolone cheese

Directions:

Preheat an oven-safe skillet on the stovetop over medium heat. Add in the ground beef to the skillet, breaking a part the larger chunks as you cook it. Season the beef with salt and pepper. Add in the diced onion and bell peppers, sautéing the mixture until

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with slices of provolone cheese.

Bake the casserole in the oven at 350°F for about 15 minutes or until the top is golden and the cheese is melted.

Serving options:

Cheesesteak Sandwich-Style: Sandwich the filling in between hamburger buns or French bread for a quick sandwich.

Pasta-Style: Top some egg noodles with a hefty scoop of the casserole and serve it alongside cheesy bread.

Low-Carb Bowl: Serve the casserole on top of a bowl of riced cauliflower.

Nacho-Style: Serve the filling alongside tortilla chips and use the casserole as a fun party dip.

