

# CULINARY DISCOVERY PAVILION

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A DOTDASH MEREDITH BRAND

## PHILLY CHEESESTEAK PASTA

**Recipe by:** Andrea Love, Dinner Delights

**Country:** United States

**Serves:** 3-4

### INGREDIENTS

- ½ lb. ground beef
- 1 cup pepper, diced
- 1 cup onions, diced
- 1 tsp. garlic, minced
- 1 TBSP beef bouillon
- 1 TBSP Worcestershire sauce
- 1 tsp. salt
- ½ tsp. pepper
- ½ tsp. thyme
- 5 oz. elbow pasta
- 1 cup mozzarella
- 1 cup cheddar
- ½ cup half and half

### INSTRUCTIONS

1. Heat a pan with a lid over medium heat. Add the ground beef and cook until brown, breaking it up.
2. Once the beef is brown, add the peppers, onions, and garlic. Sautee for 5 minutes.
3. Stir in the beef bouillon and seasoning.
4. Add 2 ½ cups water to the pan and bring to a boil.
5. Stir in the pasta and lower the heat to a simmer. Put the lid on the pan and cook until the pasta is al dente, about 10-12 minutes. Add more water if it is too dry and the pasta is not cooked through.
6. Add the cheeses and half and half. Stir until the cheese is melted.

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