

Philly Cheese Steak Soup

A creamy, cheesy soup that tastes just like a Philly cheese steak sandwich and is great on a cold winter's night. Serve with a crusty loaf of French bread.

Recipe by Monica Jimenez | Created on **Mar 10, 2022**

Ingredients

- ¾ cup butter
- 1 (8 ounce) package sliced fresh mushrooms
- 1 white onion, diced
- 1 green bell pepper, diced
- ½ cup all-purpose flour
- 6 cups milk
- 1 (10.5 ounce) can beef consomme
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 (8 ounce) package provolone cheese, diced
- ¾ pound sliced roast beef, chopped

Directions

- Melt butter in a large, heavy-bottomed pot or Dutch oven over medium heat; cook and stir mushrooms, onion, and bell pepper in the hot pot until tender, about 5 minutes. Add flour and continue to cook and stir until flour is golden, about 5 minutes more.
- Gradually whisk milk into vegetable mixture and bring to a simmer. Cook until thickened, stirring often, about 5 minutes. Reduce heat to medium-low. Add beef consomme; season soup with salt and pepper. Slowly stir provolone cheese into soup until cheese is melted, 3 to 5 minutes. Remove from heat and stir in roast beef.

Nutrition Facts

Serving: **8 servings** | Calories: **447.7 kcal** | Carbohydrates: **20.8 g** | Protein: **24.7 g** | Saturated fat: **18.7 g** | Cholesterol: **100.4 mg** | Sodium: **1291.4 mg** | Fiber: **1.1 g** | Sugar: **10.3 g**

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