



[Philly Cheesesteak Soup Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time:20 minutes

Cook time:30 minutes

Ingredients:

- 3/4 cup Butter
- 1/2 Green Pepper, diced
- 1/2 Red Pepper, diced
- 1 Yellow (or Sweet) Onion, diced
- 8oz Fresh Mushrooms, diced
- 2/3 cups Flour
- 6 cups Milk
- 1 1/2 cups Low Sodium Beef Broth
- 1 tsp Salt
- 1 tsp Pepper
- 8oz Provolone Cheese
- 1 lb Roast Beef, sliced thin

Directions:

- Slice your thin roast beef into 1" strips, set aside.
- Melt butter in large sauce-pot.
- Add diced peppers, onions and mushrooms; sauté until tender.
- Add flour to make a roux. Cook the flour for at least 5 minutes; stirring constantly (this will get the flour taste out of your roux).
- Slowly add milk, whisking to combine.
- Bring mixture to a simmer over medium heat; stirring constantly until soup thickens.
- Add beef broth, salt and pepper.
- Slowly stir in your provolone; stir until it is melted into the soup.
- Remove your soup from the heat, and add the roast beef; stir.
- Serve while hot; do not overcook as it can make the roast beef tough.
- Note: the Philly Cheesesteak Soup freezes extremely well. Allow frozen soup to defrost in the refrigerator. Reheat on stove or in microwave.

Makes 6 servings Philly Cheesesteak Soup