

Philly Cheesesteak Stuffed Peppers

Yield: 5 Servings 1 Pepper Each **Author:** Lauren

Prep time: 10 M Cook time: 40 M Total time: 50 M

Steak, Provolone, Onion, Mushrooms, Peppers! All the yum none of the bread!

INGREDIENTS:

- 1 lb Flat Round Steak for Sandwiches
- 5 Large Bell Peppers, Green for Traditional Taste
- 1 Large Yellow Onion, Chopped
- 16 oz Portobello Mushrooms, Chopped
- 10 Slices Reduced Fat Provolone Slices
- 1/2 tsp Salt
- 1/2 tsp Pepper
- 1 tsp Italian Seasoning

INSTRUCTIONS:

1. Preheat the oven to 375
2. Wash and cut tops off bell peppers, clean out insides from seeds
3. Place in baking dish, open side up, and bake for 30 minutes
4. While those are baking, chop onion and mushrooms
5. With 20 minutes left on pepper timer, spray a non-stick, large skillet with non-stick spray and add mushrooms and onions. Cook until soft 10-12 minutes.
6. While those are cooking, season both sides of the steak and cut into small strips
7. With 8 minutes left on the pepper timer, add the steak to the onions and mushrooms and cook until cooked through. Do not drain the liquid, the mushrooms will absorb the liquid and get a delicious flavor
8. When the peppers are done, Remove from the oven and begin stuffing
9. Using a small tongs, add a pinch of the steak and veggie mix to the bottom of each pepper
10. Rip the provolone slices in half and add half over the first layer
11. Repeat steps 9 and 10 and then fill the peppers to the top with remaining steak/veggie mix
12. Top each pepper with a slice of provolone cheese and place back in the oven until melted
13. Serve and Enjoy!