

# Philly Cheese Steak Stuffed pepper

Submitted By: Brittany Moretti



## INGREDIENTS

- 3 bell peppers, halved, seeded and ribs removed any color
- 1 tablespoon olive oil
- 1 yellow onion thinly sliced
- 8 ounces mushrooms sliced (optional)
- 1 pound of your favorite steak such as flank, rib eye or sirloin very thinly sliced
- salt and pepper to taste
- 12 slices provolone (or American) cheese

## INSTRUCTIONS

1. Preheat the oven to 400 degrees. Place the peppers cut side up in a baking dish and season with salt and pepper.
2. Bake for 20 minutes.
3. While the peppers are baking, prepare the cheesesteak filling. Heat the olive oil in a large pan over medium high heat.
4. Add the onions to the pan and cook for 4-5 minutes or until onions have softened. Add the mushrooms and cook for an additional 4-5 minutes until vegetables are browned and tender. Season with salt and pepper to taste.
5. Season the steak with salt and pepper to taste. Add the steak to the pan and cook for 3 minutes or until just done.
6. Place one slice of cheese inside each pepper half, then fill each pepper with the cheesesteak mixture.
7. Add another slice of cheese on top of each pepper.
8. Broil the peppers for 3 minutes or until cheese is golden brown and melted.