

## Philly Cheesesteak Stuffed Peppers



### Ingredients:

8 oz. roast beef (thinly sliced)  
8 slices of provolone cheese  
2 large green bell peppers  
1 medium sweet onion (sliced)  
6 oz. Baby Bella mushrooms (sliced)  
2 tbs. butter  
2 tbs. olive oil  
1 tbs. garlic (minced)  
Salt and Pepper (to taste)

**Makes 4 servings**

**Prep Time: 15 minutes**

**Cook time: 50 minutes**

Per serving:

Calories: 458

Protein: 27 g

Carbs: 8.5 net g

Fat: 36 g

### Directions:

1. Slice peppers in half lengthwise, remove ribs and seeds.
2. In a large sauté pan over low-medium heat, add butter, olive oil, garlic, mushrooms, onion, and a little salt and pepper. Saute until onions and mushrooms are nice and caramelized (about 30 minutes).
3. Preheat oven to 400.
4. Slice roast beef into thin strips and add to the onion/mushrooms mixture. Allow to cook 5-10 minutes.
5. Line the inside of each pepper with a slice of provolone cheese. Fill each pepper with meat mixture until they are nearly overflowing. Top each pepper with another slice of provolone cheese.
6. Bake for 15-20 minutes until the cheese on top is golden brown.