

# Philly Cheese Steak Stuffed Peppers

## Ingredients

1 lb Thinly Sliced Sirloin Steak (or you can use deli roast beef)  
8 Slices Provolone Cheese  
4 Large Green Bell Peppers  
1 Medium Sweet Onion  
1 pound White Mushrooms  
3 Tbs. Butter  
3 Tbs. Olive Oil  
Salt and Pepper – to taste

## Directions

Slice a thin piece off each pepper lengthwise, remove ribs and seeds.

Slice onions and mushrooms. Saute over medium heat with butter, olive oil, and a little salt and pepper. Saute until onions and mushroom are nice and caramelized. About 25-30 minutes. Salt and pepper the steak and saute in a little olive oil until just not pink. About 5 minutes.

Preheat oven to 400\*

Add steak to the onion/mushroom mixture and stir to combine.

Line the inside of each pepper with a slice of provolone cheese.

Fill each pepper with meat mixture until they are overflowing. Top each pepper with another slice of provolone cheese.

Bake for 15-20 minutes until the cheese on top is golden brown.