

Philly Cheesesteak Dip

Dip season is among us, my husband loves a good dip and this philly cheesesteak dip is just that! Check it out!

You'll Need:

8 ounces of top sirloin.
 $\frac{1}{2}$ cup of chopped pepper.
 $\frac{1}{2}$ cup of chopped onion.
4 ounces of cream cheese.
 $\frac{1}{2}$ cup of shredded mozzarella cheese.
3 ounces of provolone cheese.
2 ounces of white american cheese.
3 tbsps of half & half.
Salt and pepper.
2 tbsps of chicken stock.
1 baguette torn into small pieces.

How to:

Freeze the steak for 20 minutes so it will be easier to cut. Slice it into very thin slices then cut into smaller pieces. Add some salt and pepper.

Heat some olive oil in a large skillet over medium high heat and brown the steak.

Sauté the onion and green pepper in olive oil over medium heat and set aside.

In a medium bowl, mix together the rest of the ingredients until well combined then stir in the onion and green pepper.

Pour in a casserole dish and bake for 20 to 25 minutes in a preheated oven to 350°.

Enjoy!

Simple, easy and tasty! I serve this chips or toasted

baguettes. The flavor of this dip is just incredible, give it a try I'm sure you will love it.