

# PHILLY CHEESESTEAK STUFFED PEPPERS

Cook Time: **40** minutes | Servings: **4**

## INGREDIENTS

12 ounces top round steak, thinly sliced  
1 (8-ounce) package mushrooms, thinly sliced  
1 tablespoon extra-virgin olive oil  
1 tablespoon Italian seasoning  
1 tablespoon Worcestershire sauce  
1/2 teaspoon ground pepper  
1/4 teaspoon salt  
4 slices provolone cheese

2 large bell peppers, halved lengthwise, seeds removed  
1 large onion, halved and sliced



## INSTRUCTIONS

Preheat the oven to 375°F. Place pepper halves on a rimmed baking sheet. Bake until tender but still holding their shape (about 30 minutes). Meanwhile, heat oil in a large skillet over medium heat. Add onion and cook, stirring, until starting to brown, 4 to 5 minutes. Add mushrooms and cook, stirring, until they're softened and release their juices, about 5 minutes more. Add steak, Italian seasoning, pepper and salt; cook, stirring, until the steak is just cooked through, 3 to 5 minutes more. Remove from heat and stir in Worcestershire. Preheat the broiler to high. Divide the filling between the pepper halves and top each with a slice of cheese. Broil 5 inches from the heat until the cheese is melted and lightly browned, 2 to 3 minutes. Serve and enjoy!