

## Philly Cheesesteak Stuffed Peppers – Makes 6 servings

### Ingredients:

- 1 lb deli roast beef – diced up
- 3 large green bell peppers – cut in half and seeded
- 6 slices of provolone cheese – cut in halves
- ½ half onion – chopped
- 1 package of sliced mushrooms
- 1 clove garlic – minced
- 1 Tbsp Olive Oil
- 2 Tbsp. worcestershire sauce



### Directions:

1. Preheat oven to 350 degrees
2. Slice peppers in half vertically and remove stem and seeds
3. Bake empty pepper boats for 10 minutes.
4. Sauté sliced onion, mushrooms and garlic in pan until cooked, then add diced roast beef for a few minutes to warm. Toss with Worcestershire sauce.
5. Then stuff peppers with half slice of cheese, mixture of beef and veggies, and top with another half slice of cheese.
6. Return to oven for 15 minutes.

**Calories/Macros Per Serving: 217 cal/10g Fat/8g Carb/23g Pro**