



RECIPE | PEPPERS



PHILLY CHEESESTEAK STUFFED PEPPERS



pure
flavor



PURE-FLAVOR.COM

PHILLY CHEESESTEAK STUFFED PEPPERS



INGREDIENTS

- 1.5 lb** Pure Flavor® Craft House Collection® Seedless Mini Peppers, halved
- 8 oz** top round sirloin beef, sliced
- 1½ cups** cheese, shredded
- 1 cup** mushrooms, diced
- ½ cup** onion, diced
- 1 tbsp** olive oil
- Salt to taste

DIRECTIONS

- 1** Preheat oven to 375°F.
- 2** Slice peppers in half lengthwise and set aside.
- 3** To a large skillet, add oil over medium-high heat. Add in onions, and mushrooms, stir frequently until tender, about 5 minutes.
- 4** Add beef and cook for another 3 minutes. Set aside and let cool for 10 minutes. Season with salt, to taste.
- 5** Line a baking sheet with parchment paper and lay each mini pepper half on the sheet, cut side up.
- 6** Evenly sprinkle cheese in the bottom of each pepper. Then, stuff with steak filling and top with remaining cheese.
- 7** Bake for 20-25 minutes or until the cheese is bubbly and peppers are tender.



55 min

15 min | **40 min**
PREP. | COOKING



10



easy