



RECIPE | PEPPERS

PHILLY CHEESESTEAK STUFFED PEPPERS



55 min

15 min
PREP.

40 min
COOKING



10



easy

INGREDIENTS

- 1.5 lb Pure Flavor® Craft House Collection® Seedless Mini Peppers, halved
- 8 oz top round sirloin beef, sliced
- 1 ½ 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.

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