

THANK YOU FOR REQUESTING THE PHILLY CHEESESTEAK STUFFED PEPPERS
IF YOU LIKE THIS RECIPE YOU WILL
ABSOLUTELY LOVE ❤️ THE TOTAL HEALTH PROGRAM I AM FOLLOWING.
I AM ACHIEVING RESULTS LIKE NEVER BEFORE!!
FOR MORE PROGRAM INFO TEXT 412-861-0007 OR EMAIL KIRSTEN@MOVEWITHMACK.COM



PHILLY CHEESESTEAK STUFFED PEPPERS

ingredients

- 4 medium green bell peppers
- 1/3 cup diced yellow onion
- 2 garlic cloves, minced
- 1/4 cup low sodium beef broth
- 6 oz. sliced baby bella mushrooms
- 1 lb. thinly shaved, deli roast beef
- 4 Tbsp low fat cream cheese
- 4 oz. slices reduced fat provolone cheese

4 SERVINGS (2 BELL PEPPER HALVES PER SERVING)

PER SERVING: 1 LEAN 3GREEN 3 CONDIMENTS

TOTAL TIME: 30 MINUTES

directions

1. Preheat oven to 400 degrees
2. Slice peppers in half lengthwise, remove ribs and seeds and set aside.
3. In a large skillet, sauté the onions and garlic in broth over medium-high heat for about 5 minutes, or until onions are translucent. Add the mushrooms, and continue to cook until mushrooms are tender.
4. Mix in the roast beef and heat through, about 3 to 5 minutes. Remove skillet from heat, and stir in cream cheese.
5. Line the inside of each bell pepper with a quarter slice of cheese. Next, fill each pepper with an eighth of the roast beef mixture, then top with the another quarter slice of cheese. Repeat for remaining bell pepper halves. Bake for 15 to 20 minutes until peppers are tender and cheese on top is melted and bubbly.