

CHEESESTEAK STUFFED PEPPERS

- 4 Bell Peppers (halved)
- 1 Tbsp. Olive Oil
- 1 large onion, sliced
- 16 oz. Cremini (or White) Mushrooms (sliced)
- Kosher Salt
- Freshly Ground Black Pepper
- 1 1/2 lb. Sirloin Steak, (thinly sliced)
- 1 tsp. Oregano (dried)
- 1 tsp. Basil (dried)
- 16 Slices Provolone
- Freshly Chopped Parsley (for garnish)

Preheat oven to 325°. Place peppers in a large baking dish and bake until tender, 30 minutes.

Meanwhile, in a large skillet over medium-high heat, heat oil. Add onions and mushrooms and season with salt and pepper. Cook until soft, 6 minutes. Add steak and season with more salt and pepper. Cook, stirring occasionally, until it's done (no red remaining). Stir in the basil and oregano.

Add provolone to bottom of baked peppers and top with steak mixture. Top with another piece of provolone and broil until golden, 3 minutes.

Garnish with parsley before serving.