

Recipe from Donna Masucci

From Delish.com

Cheesesteak stuffed peppers

4 Large bell peppers halved

1 tbsp vegetable oil

1 large onion sliced

10oz cretivism mushrooms diced

Salt

Pepper

1 1/2 lb thin sliced sirloin steak. You can use deli prime rib or roast beef

2 tsp Italian seasoning

16 slices provolone

Fresh chopped parsley

Preheat oven 325

1. Place peppers on large baking sheet and bake about 30 minutes
2. Large skillet over Medium heat, heat oil. Add onions, mushrooms and season with salt & pepper. Cook until soft about 6 minutes. Add steak and season again. Cook stirring occasionally. Stir in Italian seasoning
3. Add 1 slice Provolone to bottom of cooked peppers And top wit steak mixture. Top with another piece of Provolone and broil until brown 3 minutes.
4. Garnish with parsley and serve.