

# Philly Cheesesteak Stuffed Peppers

2 servings

50 minutes

## Ingredients

1 each large green and red peppers, stems removed, cut lengthwise in half, seeded

1 Tbs oil

1/2 onion, sliced

1/2 lb. mushrooms, sliced

1 ½ tsp Worcestershire Sauce

1/3 lb roast beef, sliced, cut into thin strips

3/4 cup Cheez Whiz

½ cup French Fried Onions

## Directions

Heat oven to 350°F.

In a shallow baking dish, place peppers cut sides up in a single layer. Bake for 20 minutes.

In large skillet on medium-high heat, add oil and heat until shimmering. Add onions, mushrooms, and Worcestershire sauce; stirring occasionally. Cook for 6 to 8 minutes. or until mushrooms are tender. Add meat and ¼ cup Cheese Whiz; cook and stir 2 min. Remove from heat.

Spoon meat and vegetable mixture into pepper halves; top with remaining Cheese Whiz. Bake 10 min. or until filling is heated through.