

Philly Cheesesteak Stuffed Peppers (Low-Carb & Quick)

There are several reasons why this recipe stands out and has become a favorite in my household:



OVEN
375°F

TIME
30 min

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INGREDIENTS

- 4 large bell peppers (any color)
- 1 pound of thinly sliced beef (I prefer using ribeye or sirloin)
- 1 onion, thinly sliced
- 8 ounces of sliced mushrooms
- 1 tablespoon of olive oil
- 1 teaspoon of garlic powder
- 1 teaspoon of onion powder
- 1 teaspoon of dried oregano
- 1 teaspoon of dried basil
- Salt and pepper to taste
- 8 slices of provolone cheese

DIRECTIONS

1. Preheat your oven to 375°F (190°C).
2. Cut the tops off the bell peppers and remove the seeds and membranes. Place them in a baking dish and set aside.
3. In a large skillet, heat olive oil over medium-high heat. Add the sliced onions and mushrooms and cook until they are soft and slightly caramelized, about 5 minutes.
4. Add the thinly sliced beef to the skillet and season with garlic powder, onion powder, oregano, basil, salt, and pepper. Cook until the beef is browned and cooked through, about 5-7 minutes.
5. Fill each bell pepper with the beef and vegetable mixture. Top each pepper with 2 slices of provolone cheese.
6. Bake in the preheated oven for 15-20 minutes, or until the cheese is melted and the peppers are tender.
7. Serve hot and enjoy!
8. Pro tip: For an extra kick of flavor, you can also add a sprinkle of red pepper flakes or a drizzle of hot sauce before baking the peppers.

TIPS FOR SUCCESS

For a vegetarian option, you can substitute the beef with tofu or your favorite meat alternative.

If you prefer a spicier version, you can add diced jalapenos or banana peppers to the filling mixture.

To save time, you can use pre-sliced beef or pre-cut vegetables.

For a more authentic Philly Cheesesteak flavor, you can use Cheez Whiz instead of provolone cheese.

