



Keto Philly Cheesesteak Stuffed Peppers



ingredients

- 1 lb. top sirloin steak
- salt & pepper to season
- 2 C thinly sliced mushrooms
- 1 C red onion, sliced
- 1 red pepper, julienned
- 1/4 C mayonnaise
- 1 Tbsp Dijon mustard
- 1/2 tsp garlic powder
- 1/4 tsp black pepper
- 1/2 C shredded mozzarella cheese
- 4 green bell peppers, halved and seeded
- chopped parsley for garnish

instructions

1. Preheat oven to 400 degrees F.
2. In a 9x13 baking pan add green bell pepper halves, open side up. Set aside.
3. Season both sides of top sirloin with salt and pepper.
4. Heat a large skillet to high heat, spray with cooking spray and place top sirloin in pan. Sear both sides of the steak, about 2-3 minutes per side.
5. Remove steak from pan and let rest. Immediately spray pan with cooking spray again and add mushrooms, sauté until browned about 3-4 minutes. Then add in peppers, and onions. Sauté for an additional 2-3 minutes, until the vegetables are tender, and the onions are somewhat translucent.
6. Add vegetables to a large bowl.
7. Thinly slice the top sirloin and add the bowl with the sautéed vegetables. Next, to that same bowl, add mayonnaise, dijon mustard, garlic powder, ground pepper and mozzarella cheese. Using a spoon, stir to combine all the ingredients.
8. Stuff each bell pepper half with steak mixture.
9. Bake for 30 minutes.
10. Garnish with chopped parsley and serve!

