

# Keto Philly Cheesesteak Stuffed Peppers

## How to Make Philly Cheesesteak Peppers

Start by cutting the peppers in half lengthwise and removing the seeds and ribs. Put the peppers in a baking dish and bake for about 8 minutes on 350 degrees F. This will allow the peppers to pre-cook.

While the peppers are cooking, grill up the filling ingredients. Slice up the beef and onions (and mushrooms, if you're adding them) and cook them together on the stove top until the meat is nice and browned. About 2/3 cup of filling mix per half of pepper. The more seared you get it, the more flavor it has. Don't forget to salt and pepper the mixture.

Pull the peppers out of the oven. Add a pinch of shredded cheddar cheese in the bottom and fill them up with the meat and onions. Place one slice of provolone cheese over the top of the pepper. Bake the peppers for about 10 minutes, allowing the cheese to fully melt over the pepper. Enjoy!



<https://delightfullylowcarb.com/keto-philly-cheesesteak-stuffed-peppers/>

Enjoy~