

Philly Cheesesteak Skillet

Ingredients:

- 1 TBS olive oil
- 1- 1 ½ pounds thinly sliced sirloin
- 1 ½ 20 oz bag of frozen peppers and onions (or 1 red bell pepper, 1 green pepper and 1 sweet onion)
- 4 cloves minced garlic
- 2 TBS worcestershire sauce
- 1 TBS low sodium soy sauce
- 1 TBS apple cider vinegar
- 1 cup shredded mozzarella cheese

Directions

1. Preheat oven broil
2. Cut sirloin into thin strips. In an oven safe skillet, heat 1 tbsp of olive oil (you want the pan to be hot before you add the steak) Add steak to the skillet, along with 2 TBS Worcestershire sauce and cook for 2-3 minutes on each side or until steak is no longer pink. Remove from the pan.
3. Add 2 additional TBS olive oil to the skillet and add peppers, onions and garlic. Saute on medium heat for about 10 minutes.
4. Add steak back to the skillet. Add vinegar and soy sauce, and mix well.
5. Sprinkle mozzarella cheese on top. Place the skillet in the oven for 3-4 minutes, or until cheese is bubbly and melted.
6. Enjoy!

MADE WITH LOVE

by Teresa Forchand