

Healthy Recipe of the Week

Use Organic ingredients whenever possible.

Cheesesteak Casserole

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1 lb thinly sliced sirloin or beef steak
1 red bell pepper, about 1 1/2 cups sliced
1 yellow onion, about 1 cup sliced
4 tbsp cream cheese
1/2 cup provolone or mozzarella cheese
1/4 cup heavy cream
2 tbsp butter
1 tsp garlic powder
salt and pepper to taste
parsley for garnish

1. In a pan (I used cast iron) over medium heat, melt butter. Once melted, add in sliced onion and cook for 2-3 minutes until starting to soften. Add in bell pepper and cook another 2-3 minutes until starting to get some color.
2. Add in steak and allow to cook until no longer pink and cooked through, about 5-8 minutes. Add garlic powder and salt and pepper, to taste.
3. Once cooked, add in in cream cheese and heavy cream. Mix everything together well.
4. If using cast iron, spread mixture evenly and then top with provolone or mozzarella. If using a non-oven safe pan, transfer to an oven safe dish, spread out evenly and then top with the cheese.
5. Put under broiler for 5-10 minutes (this will vary depending on your oven) until cheese is melty and a little bit browned.
6. Top with parsley, if desired.