



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

PHILLY CHEESESTEAK STUFFED PEPPERS

1 pound top sirloin steak	1 tablespoon Dijon mustard
Salt + pepper to season	½ teaspoon garlic powder
2 cups thinly sliced mushrooms	¼ teaspoon black pepper
1 cup red onion, sliced	½ cup shredded mozzarella cheese
1 red pepper, julienned	4 green bell peppers, halved and seeded
¼ cup mayonnaise	Chopped parsley, for garnish

1. Preheat oven to 400 degrees F.
2. To a 13"x9" baking dish, add green pepper halves, open side up. Set aside.
3. Season both sides of 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 to 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 to 4 minutes. Then add in peppers and onions to the pan. Sauté for 2-3 minutes, until the vegetables are tender, and onions are somewhat translucent. Add vegetables to a large bowl.
6. Thinly slice the top sirloin and add to the bowl with the sauteed vegetables. Next, to that same bowl, add mayonnaise, Dijon mustard, garlic powder, ground black pepper, and shredded mozzarella cheese. Using a spoon, stir to combine all ingredients.
7. Stuff each bell pepper half with steak mixture.
8. Bake for 30 minutes.
9. Garnish with chopped parsley and serve.