DINNERLY



Low-Carb Stuffed Peppers with Organic Beef

& Cheese Sauce





The Philly cheesesteak is already one of the most iconic sandwiches known to man, but it has a trick up its sleeve you didn't know about: Swap the bread for a tender roasted pepper, and you've got a great meal on your hands. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- · 2 oz roasted red peppers
- · 2 green bell peppers
- 10 oz pkg organic ground beef
- · ¼ oz steak seasoning
- 2 oz shredded cheddarjack blend²

WHAT YOU NEED

- · neutral oil
- kosher salt & ground pepper
- · all-purpose flour 1
- · ½ cup milk 2

TOOLS

- · rimmed baking sheet
- medium ovenproof skillet
- · small saucepan

ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 650kcal, Fat 46g, Carbs 25g, Protein 40g



1. Prep & broil peppers

Preheat broiler with racks in the center and upper third.

Halve **onion**; thinly slice. Coarsely chop roasted red peppers.

Halve **bell peppers** from top to bottom; discard cores and seeds. Rub with **oil**; sprinkle insides with **salt**. Transfer to a rimmed baking sheet. Broil on upper oven rack until lightly softened and browned in spots, flipping halfway through, 5–7 minutes.



2. Cook onions & beef

While **peppers** broil, heat **1 tablespoon oil** in a medium ovenproof skillet over mediumhigh. Add **onions** and cook, stirring occasionally, until browned in spots, 5–7 minutes. Add **beef**; cook, stirring and breaking up into smaller pieces, until browned, 4–6 minutes.



3. Finish filling & assemble

To skillet with beef and onions, add roasted red peppers and steak seasoning. Remove from heat; add 2 tablespoons water, scraping up any browned bits from bottom of skillet. Season to taste with salt and pepper.

Fill peppers with beef mixture. Transfer peppers to same skillet. Keep warm on center oven rack, about 5 minutes.



4. Make cheese sauce

Meanwhile, heat 1 tablespoon oil in a small saucepan over medium. Add ½ tablespoon flour; cook, stirring, until toasted, 30–60 seconds. Whisk in ½ cup milk and ¼ teaspoon salt; simmer until slightly thickened, about 2 minutes. Remove from heat. Whisk in cheese until melted. Season to taste with salt and pepper.



5. Finish & serve

Drizzle cheese sauce over stuffed peppers.

Serve Philly cheesesteak stuffed peppers sprinkled with a few grinds of pepper. Enjoy!



6. Mushrooms anyone?

Slice up some mushrooms and cook them with the onions in step 2!