



# Cheesesteak Pepper Boats

**30**  
minutes  
or less

## INGREDIENTS

4 medium Hy-Vee Homegrown red bell peppers  
½ medium yellow onion  
1 (12-oz.) pkg. Gary's QuickSteak frozen pre-sliced beef Philly steak  
4 slices Hy-Vee pepper Jack cheese  
fresh parsley, for garnish

## PREPARATION

- 1** Thinly slice tops from bell peppers; remove seeds. Microwave peppers in covered bowl on HIGH 3 minutes.
- 2** Thinly slice pepper tops and half onion; place in large skillet. Add Philly steak and its seasoning. Cook; stir 5 to 7 minutes or until internal temperature reaches 165°.
- 3** Fill each bell pepper with 2 slices pepper Jack cheese, then hot steak mixture. Cut an additional 2 slices cheese in half; place on top of filled peppers. Place filled peppers onto baking sheet.
- 4** Broil peppers 5-inches from heat 4 to 5 minutes or until melted. Garnish with parsley, if desired.

## NUTRITION FACTS

Calories: 210  
Total Fat: 10g  
Saturated Fat: 4.5g  
Trans Fat: 0g  
Cholesterol: 5mg

Sodium: 440mg  
Carbohydrates: 10g  
Fiber: 3g  
Sugar: 5g  
Protein: 21g