

Philly Cheesesteak Bowl

Serves 2-3



INGREDIENTS

½ lb. thinly sliced skirt, sirloin, or ribeye steak (ground chuck would work if you don't have steak, just drain off grease after cooking and before adding other ingredients)

1 green bell pepper thinly sliced

1 onion thinly sliced

4 oz. mushrooms sliced

2 TBSP *real* butter

1 TBSP Worcestershire sauce

Soy sauce or coconut aminos to taste

2 oz. cheese (provolone or mozzarella work well)

sea salt and pepper

INSTRUCTIONS

1. Heat oven to broil.
2. Season steak liberally with salt and pepper.
3. In an oven-safe skillet (I use cast iron), melt butter and then add Worcestershire sauce and soy sauce.
4. Add onions, peppers, and mushrooms and saute for a few minutes until veggies are crisp tender.
5. Add steak and stir fry until steak is done. Taste and adjust seasonings if desired.
6. Top with cheese and put under broiler until cheese is melted.