

RECIPE

Keto Philly Cheesesteak Skillet



Ready in **20 minutes**

Serves **4 people**

You will need:

- 1 lb. lean ground beef
- 2 bell peppers (any color); sliced
- ½ yellow onion; sliced
- 1 c. sliced mushrooms
- 2 tbl. Steak seasoning
- Provolone or swiss cheese slices (or both!)

Preparation

1. **Set broiler to 550.**
2. **In a medium-sized mixing bowl,** add ground beef and 1 tbl. Steak seasoning. Mix together well.
3. **In another bowl,** mix all veggies and last tbl. Of steak seasoning. Set aside.
4. **In a cast-iron skillet, set over medium-high heat.** Add ground beef and cook until slightly pink in the middle.
5. **Add vegetables to ground beef** and mix together. Let vegetables cook in beef juices until soft. Remove from heat.
6. **Top beef and vegetable mixture with slices of provolone and/or swiss cheese.** Put in broiler for about 3 minutes, or until cheese is completely melted.

Tips

If you are not doing the Keto diet and would like a little extra flavor, add a couple dashes of Worcestershire sauce while cooking the meat and vegetables.