**Philly Cheesesteak Stuffed Peppers**

**Ingredients**
- 8 ounces thinly sliced roast beef
- 8 slices provolone cheese
- 2 large green bell peppers
- 1 medium sweet onion
- 1 (6 ounce) package sliced baby bella mushrooms
- 2 tablespoons butter
- 2 tablespoons olive oil
- 1 tablespoon garlic, minced

**Instructions**
1) Slice bell peppers in half and remove the membranes. Preheat the oven to 400 degrees.
2) In a medium sized skillet on medium heat add the butter, oil, minced garlic, and salt and pepper. Saute until the onions and mushrooms are caramelized about 5-10 minutes.
3) Slice the roast beef into thin strips and add them to the onion mixture. Cook for an additional 5 minutes until it is heated throughout.
4) Line the bottom of each pepper with a slice of provolone cheese. Fill the pepper until it is nice and overflowing. Add another slice of cheese on top.
5) Bake for 15-20 minutes or until the cheese is nice and bubbly and the pepper starts to soften.
6) Serve with a side of whole grain bread or wide rice and a bowl of mixed fruit.


---

**Easy Fajita Chicken Bake Recipe**

**Ingredients**
- 3-4 Boneless skinless chicken breasts
- 1-2 tsp Taco seasoning
- 2 Bell peppers in assorted colors, deseeded and thinly sliced
- 1 Red onion, peeled and thinly sliced
- 1-2 Tbsp Olive oil
- 1/2 Cup Shredded Cheddar or Mexican Blend Cheese

**Instructions**
1) Trim the chicken breasts then lay them in a single layer in a glass baking dish.
2) Sprinkle the taco seasoning over the top of the chicken breast to taste.
3) Lay your thinly sliced onions and peppers on top of the chicken breast, spread out evenly over the top.
4) Drizzle the olive oil over the peppers and onions.
5) Sprinkle cheese over the top of the dish.
6) Bake at 375 F for 35-45 minutes or until chicken is cooked though and the juices run clear.
7) Serve in a tortilla, with a side of brown rice, or quinoa. Or, serve a top a bed of leafy greens for a chicken fajita salad.