

# Philly Cheesesteak Stuffed Portobello Mushrooms

## Ingredients

- 6 ounces thin sliced sirloin steaks
- 1/8 teaspoon kosher salt
- black pepper to taste
- cooking spray
- 3/4 cup diced onion
- 3/4 cup diced green pepper
- 1/4 cup light sour cream
- 2 tablespoons light mayonnaise
- 2 oz cream cheese, softened
- 3 oz shredded mild provolone cheese (or cheese of your choice)
- 4 medium portobello mushrooms, with no cracks



## Instructions

1. Preheat the oven to 400F. Spray a baking sheet with oil.
2. Gently remove the stems, scoop out the gills and spray the tops of the mushrooms with oil, season with 1/8 tsp salt and fresh pepper.
3. Season steak with salt and pepper on both sides.
4. Spray a large skillet with cooking spray and heat on high, let the pan get very hot then add the steak and cook on high heat about 1 to 1 1/2 minutes on each side, until cooked through.
5. Transfer to a cutting board and slice thin, set aside.
6. Reduce the heat to medium-low, spray with more oil and saute onions and peppers 5 to 6 minutes, until soft.
7. Combine all the ingredients in a medium bowl. Transfer to the mushroom caps, about 1/2 cup each.
8. Bake in the oven until the cheese is melted and the mushrooms are tender, about 20 minutes.

## Nutrition Information

Yield: 4 servings, Serving Size: 1 mushroom cap

## Amount Per Serving:

Calories: 256 calories, Total Fat: 16g, Carbohydrates: 10g, Protein: 19g

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