



## Philly Cheesesteak Stuffed Peppers



1/4th of recipe (1 stuffed pepper): 250 calories, 8g total fat (4g sat. fat), 674mg sodium, 14.5g carbs, 3.5g fiber, 7g sugars, 30g protein

[Click for WW Points® value\\*](#)

**Prep:** 15 minutes    **Cook:** 25 minutes



More: [Lunch & Dinner Recipes](#), [Four or More Servings](#), [5 Ingredients or Less](#), [Gluten-Free](#)

### Ingredients

4 large green bell peppers (look for peppers that sit flat when stem ends are up)  
1 lb. raw extra-lean ground beef (4% fat or less)  
1 cup chopped onion  
1 cup chopped mushrooms  
4 slices 2% milk American cheese, torn into pieces  
*Spices: garlic powder, salt, black pepper*

### Directions

Preheat oven to 350 degrees.

Carefully slice off and discard about half an inch from the top (stem end) of each bell pepper. Remove and discard seeds. Place peppers cut-side up in a deep 9" X 13" baking pan. If peppers do not sit flat, gently lean them against the pan sides for support.

Bake until peppers are soft, 20 - 25 minutes.

Meanwhile, bring a large skillet sprayed with nonstick spray to medium-high heat. Add beef and sprinkle with 3/4 tsp. garlic powder and 1/2 tsp. each salt and black pepper. Add onion and mushrooms. Cook, stir, and crumble until beef is fully cooked and veggies have softened, about 10 minutes.

Transfer beef-veggie mixture to a large bowl. Add cheese pieces, and stir until melted and well mixed.

Blot away excess moisture from bell peppers. Evenly distribute beef mixture among the peppers. Dig in!

#### MAKES 4 SERVINGS

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free samples of food, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies. \*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.