

Philly Cheesesteak One Pot Meal



Servings:

6

Prep Time:

10 minutes

Cook Time:

15 minutes

Ingredients

- 2 tbsp **Olive Oil**
- 1 package **Shaved Steak**
- 3 tbsp **Minced Garlic**
- 1 **Onion**, julienned
- 3 **Bell Peppers**, julienned
- 2 tbsp **Soy Sauce or Coconut Aminos**
- 1 tbsp **Worcestershire Sauce**
- - **Salt & Pepper to Taste**
- ½ cup **Shredded Cheddar or Provolone Cheese**
- 2 bags **Cauliflower Florets or Riced Cauliflower**

Method of Preparation

Step 1

Steam cauliflower until tender. Drain any excess liquid and chop florets into small pieces.

Step 2

Add ½ the oil to a pan over medium heat and sauté onions & peppers until tender.

Add garlic and cook for an additional minute. Remove from pan and set aside.

Step 3

Add remaining oil to the pan and cook shaved steak, breaking into pieces. Season with salt and pepper.

Step 4

Add onion/pepper mix and cauliflower into the pan.

Add soy sauce and Worcestershire sauce and mix well.

Step 5

Top with shredded cheese and cover pan, allowing cheese to melt for 2-3 minutes.

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