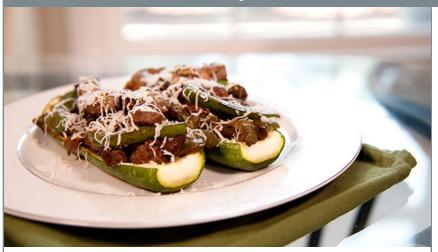


JASMIN QUEEN & FAMILY

Philly Cheese Steak Zucchini Boats



INSTRUCTIONS

- O Preheat oven to 400°.
- O Slice zucchini lengthwise and scoop out seeds.
- O Leave a rim of about 1/4". Brush with olive oil and place in a large glass baking dish.
- O Place in oven and bake for about 20 minutes or until just starting to turn tender.
- O While zucchini is roasting, sauté onion and bell pepper in a large skillet with remaining olive oil.
- O When onions begin to soften add mushrooms, sliced beef, and beef broth.
- O Cook until beef is cooked through and broth is almost completely reduced, then remove from heat.
- O Remove zucchini from oven and fill with beef and vegetable mixture. Top with shredded cheese and return to oven for 5 minutes or until cheese is melted and bubbly.

SHOPPING LIST

- O 1 lb. Flank or Skirt Steak, thinly sliced
- O 2 3 large Zucchini
- O 2 Tbsp. Olive Oil, separated
- O 1 Yellow Onion, thinly sliced
- O 1 Red Bell Pepper, thinly sliced
- O 1 Green Bell Pepper, thinly sliced
- O 6 oz. Mushrooms, sliced
- O 1 1/4 1 1/2 cup Shredded Provolone
- O Cheese