

Breakfast Recipe: Portobello Cheesesteaks

6 oz. thin sliced sirloin steak
1/8 tsp. kosher salt
black pepper to taste
3/4 cup diced onion
3/4 cup diced green pepper
1/4 cup light sour cream
3 oz. shredded mild provolone
2 oz. light cream cheese softened
2 tbsp. light mayonnaise
cooking spray

**Many of these ingredients may be found
at the State Street Farmer's Market.**



Preheat oven to 400 degrees and spray a baking sheet with cooking spray.

Remove stems from mushrooms, scoop out gills, and spray tops with oil, then season with 1/8 tsp. salt & pepper.

Season steaks on both sides with salt & pepper. Spray skillet with cooking spray and heat on high. Let pan get very hot, then add steaks and cook about 1 minute on each side or until cooked through. Transfer steak to a cutting board & set aside.

Reduce heat to medium-low, then spray pan a bit more & saute onions and peppers about 5 minute or until soft.

Combine all ingredients in a bowl including sour cream, cream cheese, and provolone, then transfer to mushroom caps, Bake on middle oven rack till mushrooms are tender and cheese is melted, about 15 to 20 minutes.