

Cheesesteak Skillet

Ingredients:

- 1 yellow onion, *thinly sliced or diced*
- 1 green bell pepper, *thinly sliced or diced*
- 3 lb ground beef (*turkey or sausage can also work*)
- 1 T. garlic, *optional*
- 8 oz cream cheese
- 1 c. shredded cheese – we like mozzarella
- 2 t. garlic salt
- 1 t. black pepper
- Milk, broth, or water to adjust the consistency
- Oil

optional add- ins:

- 1 ½ c. mushrooms, *diced (optional) – cook with ground meat*
- 1 T. Worcestershire sauce
- Chopped parsley

Directions:

Sauté the onions and the bell pepper until tender. Set to the side, unless you want them added to all of the meat mixture.

Brown the meat in the skillet and add the garlic, mushrooms and seasonings. Stir well and cook for 2-5 minutes.

Add the cheeses and turn to low. Add a little liquid if it seems to thicken.

Cook until cheeses are melted and creamy. Sprinkle with parsley, if desired.

This can be served over noodles or on buns like Sloppy Joes. Top with sautéed onions and peppers.

Notes:

This can also be made in the crockpot by cooking the onions and peppers first. Brown the meat and then add to the crockpot. Add the additional ingredients and cook on low for 3-4 hours. Add additional liquid as needed.