

Philly Cheesesteak Skillet

Yield: 6 Servings

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PREP TIME: 10 MIN

COOK TIME: 25 MIN

TOTAL TIME: 35 MIN

The flavorful traditional sandwich turned into a simple skillet dish with ground turkey, bells peppers, mushrooms, and a cheese sauce

INGREDIENTS

- 2 lbs 99% Fat Free Ground Turkey
- 4 Bell Peppers
- 16 oz Baby Bella Mushrooms, sliced
- 1 Yellow Onion
- 4 oz Reduced Fat Cream Cheese
- 1 Tbsp Italian Seasoning
- 1 tsp Paprika
- 1 Tbsp Garlic Powder
- 1/2 tsp Salt
- 1/2 tsp Pepper
- 6 Slices Ultra Thin Provolone Cheese

INSTRUCTIONS

1. Spray a large skillet with non-stick spray and cook the ground turkey over medium heat until cooked though
2. Slice the bell peppers, onion, and mushrooms into thin slices and add them to the skillet with the ground turkey
3. Season the skillet with the Italian seasoning, paprika, garlic powder, salt, and pepper and stir

4. Cover the skillet with a lid and let the veggies soften, stirring occasionally- cook for about 10 minutes
5. Remove the lid and let the liquid cook out of the pan- about 2 minutes
6. Stir in the cream cheese and mix until it has melted and everything is nicely coated. Remove the skillet from heat.
7. Top the skillet with provolone cheese and cover the skillet until the cheese melts- about 2 minutes
8. Serve Hot and Enjoy!

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