

# "Cheesesteak" Bake with Peppers, Mushrooms, Onions & Melted Mozzarella



30 minutes | 2 servings

## Find cookware

[baking sheet pan](#)  
[chef's knife](#)  
[colander](#)  
[cutting board](#)  
[garlic press \(optional\)](#)  
[grater](#)  
[measuring spoons](#)  
[oven mitts](#)  
[spatula](#)  
[stainless steel or cast iron skillet](#)  
[tongs](#)

## Grab ingredients

2 cloves	garlic
½	green bell pepper
½ small bunch	Italian (flat-leaf) parsley
⅓ (8 oz) block	mozzarella cheese
1	red bell pepper
¾ lb	ribeye steak
½ lb	white mushrooms
½ medium	yellow onion
	black pepper
	butter, unsalted
	salt
	thyme, dried

## Cook & enjoy

- 1 Preheat oven to 425°F.
- 2 Wash and dry the fresh produce.
  - 1 red bell pepper
  - ½ green bell pepper
  - ½ lb white mushrooms
  - ½ small bunch Italian (flat-leaf) parsley
- 3 Trim, seed, and slice bell peppers into thin strips; transfer to a baking sheet pan.
- 4 Slice mushrooms into ¼-inch thick pieces; add to the baking sheet with the peppers.
- 5 Peel and mince garlic; peel, halve, and thinly slice onion into half-moons. Add both to the baking sheet, toss to combine the veggies, then spread out in an even layer.
  - 2 cloves garlic
  - ½ medium yellow onion
- 6 Cut butter into small pieces and sprinkle over the veggies; season with salt and pepper.
  - 1 tbsp butter, unsalted
  - ¼ tsp salt
  - ¼ tsp black pepper
- 7 Place veggies in the oven (it doesn't have to be fully heated) and bake, stirring halfway through, until tender, about 15 minutes.
- 8 Meanwhile, preheat a skillet over medium-high heat.
- 9 While the skillet heats up, pat the steak dry with paper towels and place on a plate; season with spices on both sides.
  - ¾ lb ribeye steak
  - ½ tsp thyme, dried
  - ½ tsp salt
  - ¼ tsp black pepper

- 10 Once the skillet is hot, add butter and swirl to coat the bottom. Add steak and cook until desired doneness, 2-5 minutes per side. Transfer to a clean plate and let rest for 5 minutes.  
1 tsp butter, unsalted
- 11 While the steak is cooking, coarsely grate mozzarella.  
⅓ (8 oz) block mozzarella cheese
- 12 Shave parsley leaves off the stems; discard stems and mince the leaves.
- 13 When the veggies are done, remove from the oven. Turn oven to broil on high and position rack under the broiler.
- 14 Thinly slice steak against the grain. Arrange steak slices over the roasted veggies and sprinkle with cheese. Return baking sheet to the oven and broil until cheese is melted, about 1 minute. Remove from oven.
- 15 To serve, divide the cheesesteak bake between plates and top with parsley. Enjoy!