

Prep Time: 10 minutes

Cook time: 35 minutes

Yield: 4 servings

Ingredients

- 4 bell peppers, halved
- 1 Tbsp. olive oil
- 1 large onion, sliced
- 16 oz. mushrooms, sliced
- Salt and pepper
- 1 1/2 lb. sirloin steak, thinly sliced
- 2 tsp. Italian seasoning
- 16 slices provolone
- Freshly chopped parsley, for garnish



Directions

1. Preheat oven to 350 degrees. Place peppers in large baking dish and bake until tender, 30 minutes.
2. Meanwhile, in a large skillet, heat oil over medium-high. Add onions and mushrooms and season with salt & pepper. Cook until soft, 6 minutes. Add steak, season with salt & pepper. Cook for 3 minutes, stirring occasionally. Stir in Italian seasoning.
3. Add provolone to bottom of baked peppers and top with steak mixture. Top with another slice of provolone, and broil until golden, 3 minutes. Garnish with parsley before serving.

Green Bean Casserole Bundles *By Delish*

Prep Time: 10 minutes

Yield: 20 servings

Total Time: 11 minutes

Ingredients

- 1 cup cream of mushroom soup
- 1/2 cup milk
- 1/2 tsp. soy sauce
- 1/4 tsp. freshly ground black pepper
- 2/3 cup French's fried onions
- 3 1/2 cup trimmed green beans, blanched and cooled
- 1 package bacon



Directions

1. Preheat oven to 350 degrees and grease a 9" x 13" baking dish.
2. In a large mixing bowl, stir together soup, milk, soy sauce, pepper, and French's fried onions. Add green beans and toss to combine.
3. Grab small bundles of green beans and wrap with a strip of bacon, placing each in the dish snugly, seam side down. Cover with foil and bake until bacon is fully cooked, 37-40 minutes.

Prep Time: 5 minutes

Cook Time: 25 Minutes

Serves: 2

Ingredients

- 2 medium baking potatoes
- 2 tsp. butter, melted
- 2 tsp. olive oil
- 1/4 tsp. seasoned salt
- Minced fresh parsley, optional



Directions

1. Cut each potato lengthwise in half; cut each piece into 4 wedges. In a large shallow dish, combine the butter, oil, and seasoned salt. Add potatoes; turn to coat.
2. Place potatoes in a single layer on a baking sheet coated with cooking spray. Bake at 450 degrees, turning once, 20-25 minutes. If desired, sprinkle with parsley.

Jumbleberry Crumble *By: Taste of Home*

Prep Time: 10 minutes

Yield: 8 servings

Ingredients

- 3 cups halved fresh strawberries
- 1-1/2 cup fresh raspberries
- 1-1/2 cup fresh blueberries
- 2/3 cup sugar
- 3 Tbsp. quick-cooking tapioca
- 1/2 cup all-purpose flour
- 1/2 cup quick-cooking oats
- 1/2 cup packed brown sugar
- 1 tsp. ground cinnamon
- 1/3 cup butter, melted
- Vanilla ice cream or sweetened whipped cream, optional



Directions

1. In a large bowl, combine the strawberries, raspberries, and blueberries. Combine sugar and tapioca; sprinkle over berries and toss gently. Pour into a greased 11" x 7" baking dish; let stand for 15 minutes.
2. Meanwhile, in a small bowl, combine the flour, oats, and brown sugar and cinnamon. Stir in butter; sprinkle over berry mixture.
3. Bake at 350 degrees until filling is bubbly and topping is golden brown, 40-45 minutes. Serve warm and, if desired, with vanilla ice cream or sweetened whipped cream.