

Ingredients

- 2 lb. ground beef
- 1 each yellow, red and green peppers, sliced
- 1 yellow onion, chopped
- 2-3C chopped baby spinach
- salt/pepper to taste
- 1t each dried oregano and basil
- 1C Gruyere cheese
- Sandwich buns, quinoa or brown rice

Ground Beef Cheesesteak

Preparation

- Brown ground beef in a large skillet. Season with salt, pepper and herbs. Add chopped onion and spinach. Cook until clear and wilted.
- 2. In a separate skillet, saute peppers in 1T olive oil until slightly browned and softened. Add to the beef mixture.
- 3. Top with cheese and cover until melted.

Tips

Serve on buns, quinoa or rice. Also good alone with a salad.

This makes a large amount and it reheats nicely the next day.

