Philly Cheese Steak Stuffed Peppers

Ingredients:

* 4 slices of provolone cheese (I would use 8 if I had the Sargento thin sliced which are only like 40 calories each)
* 1 medium onion
* 2 large bell peppers
* 6-8 oz of mushrooms
* 8 oz of roast beef (However, I used carne asada beef strips from Fresh and Easy--my favorite store)
* 1 Tbsp of olive oil

Directions:
Preheat the oven to 400 degrees.  Wash the bell peppers and cut them in half length wise.  Slice the onions and mushrooms and steak  Pour the olive oil in a pan and saute the onions and mushrooms.  I added the steak when they were done to warm it up a little (it was already fully cooked).  Put half a slice of provolone cheese in the bottom of each of the cut peppers (you can use a whole slice if you use the Sargento thin sliced).  Spoon the mixture on top of the provolone.  Cover the mixture with another half slice of provolone cheese.  Bake in the oven for 10-15 minutes.