



Philly Cheese Steak Crescent Cups

Ingredients:

1 tube of crescent rolls
1/2 lb thick steak (eye of round, flank, skirt), diced
1 green pepper, finely diced
1 onion, finely diced
1 clove garlic, minced
2 tsp salt
1 tsp black pepper
1/2 tbsp A1
1 tbsp cream
1 tbsp cream cheese
1/4 cup chicken stock
1 cup shredded mozzarella
2 tbsp butter

Directions:

Preheat oven to 375 degrees.

In a large skillet over medium-high heat, heat butter until shimmering. Add onions, pepper and garlic and cook until onions are soft and translucent - about 8-10 minutes.

Push veggies to side of pan with spatula and add cubed steak. Season liberally with salt and pepper and A1 and stir to combine with veggies. Once steak is cooked, add chicken stock to pan and let it boil. Use the back of a wooden spoon to scrape up any browned bits at the bottom. Let chicken sauce cook for 2 minutes.

Add cream and cream cheese and stir to combine, until melted. Remove from heat and set aside.

Roll out crescent dough and form into cups. Place cups about 1 inch apart on a baking sheet and fill with steak and veggie mixture. Top each filled cup with shredded cheese.

Bake for 12 minutes. Serve warm.