

INGREDIENTS

- 2 Tbsp Butter • 1lb Ribeye Steak, Thinnly Sliced
- 1 Tsp Salt
- 3-5 Drops OOOfavors Onion
- 3 Drops OOOfavors Garlic
- 1 Diced Green Bell Pepper
- 8oz Cream Cheese
- 1/4 Cup Sour Cream
- 2-3 Cups Grated Provolone
- Salt & Pepper to taste
- Parsley for Garnish

DIRECTIONS (Preheat at 400°)

1. Begin by sauteing veggies & butter on medium high heat. Add onion & garlic flavors while cooking.
2. Once softened, push veggies to outer edges of the pan & add the steak. Season with salt & increase heat to high. Sear meat until it's just cooked through.
3. Transfer meat & veggies to a cutting board & let it rest for 5 minutes. Then chop steak up into bite-sized pieces.
4. In a bowl, combine cream cheese, sour cream, 1 cup provolone & the meat & veggie mixture. Give it a taste & adjust seasonings- feel free to add a couple more drops of OOOfavors Onion.
5. Transfer dip to a baking dish & top with provolone cheese.
6. Bake at 400° for 20 mins, broil for 1-2 mins or until cheese on top is bubbly & golden.
7. Top dish with parsley & serve with baby bell pepper wedges.

Recipe by: @rhythmkitchen