



PREP
TIME
10 min

COOK
TIME
20 min

TOTAL
TIME
30 min

SERVINGS
4

Made with

Philly Cheese Steak Skillet Supper

Ingredients

- Optional topping: 2-3 tbsp chopped fresh parsley
- 1 ½ cups pre-shredded 6-cheese Italian cheese blend
- 2 large onions, thinly sliced
- 2 tsp Italian herb blend seasoning
- ¾ lb deli roast beef, cut into strips
- 1 (6.8 oz) package RICE-A-RONI® Beef
- 4 tbsp margarine, butter or spread with no trans fat, divided
- 2 ½ cups water
- 1 (7 oz) jar roasted red bell peppers, drained and coarsely chopped

How to make it

1. Combine rice-pasta mix with 2 tbsp margarine in a large skillet. Sauté over medium heat until pasta is golden brown.
2. Stir in water, roasted bell peppers, special seasonings and Italian herb seasoning. Cover, simmer 15-20 minutes or until rice is tender.
3. While rice mixture cooks, heat remaining 2 tbsp margarine in another large skillet over medium-high heat. Cook and stir onions until golden brown, about 12-13 minutes.
4. Remove cover of rice mixture and stir in roast beef and onions. Top with cheese and optional topping if desired. Let sit 2-3 minutes to warm through and melt cheese.



RICE-A-RONI® Beef