



Western Steak Skillet

Enjoy a hearty meal with this Western Steak Skillet, featuring tender steak, savory vegetables, and flavorful seasonings cooked together for a delicious one-pan dish.

INGREDIENTS

- 1 pkg RICE-A-RONI® Beef
- 1 lb ground beef or cooked flank steak, cut into 1/2 inch pieces
- 4 tbsp margarine or butter, divided
- 2 1/2 cups water
- 1 jar (7 oz) roasted bell peppers, drained and coarsely chopped
- 2 tsp Italian herb blend seasoning
- 2 large onions, thinly sliced
- 1 1/2 cups shredded 6-cheese Italian cheese blend
- 2/3 tbsp chopped fresh parsley (optional)



PREP
TIME
10min



COOK
TIME
35min



SERVES
5-6

PRODUCT



HOW TO MAKE

DIRECTIONS

- In a large skillet, brown ground beef; drain and set aside in bowl. (Delete this step if using cooked flank steak.)
- Sauté rice-vermicelli mix with margarine over medium heat until vermicelli is golden brown, stirring frequently.
- Stir in water, roasted peppers, seasoning mix and Italian herb blend. Cover, simmer 15-20 min or until rice is tender.
- While rice mixture cooks, melt remaining 2 tbsp margarine over medium-high heat in skillet used for beef. Add onions and cook until golden brown, about 12-13 min.
- Uncover rice mixture and stir in beef and onions. Top with cheese and parsley, if desired. Let sit 2-3 min. to warm through and melt cheese.