



Philly Cheese Steak Skillet Supper

Indulge in the comforting flavors of a Philly cheese steak skillet supper, featuring tender beef, savory onions, and melted cheese for a satisfying one-pan meal reminiscent of the classic sandwich.

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



PREP
TIME
10min



COOK
TIME
20min



SERVES
4

PRODUCT



HOW TO MAKE

DIRECTIONS

Combine rice-pasta mix with 2 tbsp margarine in a large skillet. Sauté over medium heat until pasta is golden brown.

Stir in water, roasted bell peppers, special seasonings and Italian herb seasoning. Cover, simmer 15-20 minutes or until rice is tender.

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.

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.