

# 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 tsp** 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

### 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.



PREP  
TIME

10min



COOK  
TIME

20min



SERVES

4

## PRODUCT

