



PREP
TIME
10_{min}



COOK
TIME
35_{min}



SERVES
5-6

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 ½ 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 ½ cups shredded 6-cheese Italian cheese blend

2/3 tbsp chopped fresh parsley (optional)

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.

PRODUCT

