

Western Steak Skillet

Ingredients

- 1 pkg. Rice-A-Roni® RICE-A-RONI® Beef flavor
- 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)

How to make it

1. In a large skillet, brown ground beef; drain and set aside in bowl. (Delete this step if using cooked flank steak.)
2. Sauté rice-vermicelli mix with margarine over medium heat until vermicelli is golden brown, stirring frequently.
3. Stir in water, roasted peppers, seasoning mix and Italian herb blend. Cover, simmer 15-20 min. or until rice is tender.
4. 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.
5. 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.



PREP
TIME

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COOK
TIME

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TOTAL
TIME

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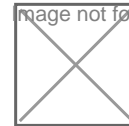


SERVING

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Made with

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RICE-A-RONI® Beef