

**PHILLY CHEESESTEAK BOWL MADE WITH CAMPBELLS® HEALTHY REQUEST® CREAM OF MUSHROOM SOUP**



Total Time  
**30 MIN.**


Difficulty  
**EASY**

Yields  
**12**

Serving & Size  
**SERVING(#4 SCOOP RICE + 1 CUP BEEF MIXTURE)**

A modern twist on the Philly Cheesesteak: Shaved seasoned steak sautéed with onions, peppers and mushrooms in a rich mushroom sauce served over brown rice topped with shredded provolone.

<b>Nutrition Facts</b>	
Serving Size	SERVING(#4 SCOOP RICE + 1 CUP BEEF MIXTURE)
<b>Amount Per Serving</b>	
<b>Calories</b> 455	
	<b>% Daily Value</b>
<b>Total Fat</b> 11.5g	<b>18%</b>
<b>Saturated Fat</b> 3.1g	<b>16%</b>
<b>Cholesterol</b> 65mg	<b>22%</b>
<b>Sodium</b> 485mg	<b>20%</b>
<b>Total Carbohydrate</b> 59.3g	<b>20%</b>
<b>Dietary Fiber</b> 3.8g	<b>15%</b>
<b>Protein</b> 23.9g	<b>48%</b>
Vitamin A 8%	Vitamin C 79%
Calcium 14%	Iron 3%

<b>INGREDIENTS</b>	<b>WEIGHT</b>	<b>MEASURE</b>
canola oil		2 tbsp.
shaved sirloin steak	32 oz.	
onion, diced	11 oz.	2 cups
green pepper, diced	14 oz.	3 cups
red bell pepper, diced	14 oz.	3 cups
mushrooms, sliced	10 oz.	3 cups
black pepper, ground		1 1/2 tsp.
 <b>Campbell's® Healthy Request® Condensed Cream of Mushroom Soup</b> , 50 oz ea		1 cans
water		1 1/2 cups
cooked brown rice	56 oz.	12 cups
provolone cheese, shredded	3 oz.	3/4 cups

**INSTRUCTIONS**

1. Heat oil in a large rondeau over high heat. Cook shaved beef. Once browned add in onions and peppers, cook for 5 minutes.
2. Stir in mushrooms and black pepper. Cook another 10 minutes.
3. Stir in **Campbell's® Healthy Request® Cream Of Mushroom Soup** and water. Mix well and bring to a simmer. Simmer for 5 minutes.  
**CCP: Heat to a minimum internal temperature of 165°F for 1 minute. CCP: Hold for hot service at 140°F or higher until needed.**
4. To serve, using a #4 scoop, portion 1 cup brown rice into a serving bowl. Ladle 8 oz. of beef mixture over rice. Top with 1 tablespoon shredded provolone. Serve immediately.