Philly Cheesesteak Bowl

Campbell's Foodservice

TOTAL TIME	SERVING / SIZE	SERVINGS
40 min	250 mL (1 cup)	12



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.

MADE WITH

Campbell's SIGNATURE SOUPS **Signature Cream of Mushroom**
CASE CODE 08172

Ingredients

30 mL	Canola oil
907 g	Sirloin steak, shaved
312 g	Onion, large, diced
400 g	Green bell pepper, diced
400 g	Red bell pepper, diced
284 g	Mushrooms, sliced
4 g	Black pepper, ground
1 tub (1.81 kg)	Signature Cream of Mushroom
227 g	Water
1587 g	Brown rice, cooked
85 g	Provolone cheese, shredded

Directions

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*® 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 / 74°C for 1 minute.
   CCP: Hold for hot service at 140°F / 60°C or higher until needed.

To Serve

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.

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