

Philly Cheesesteak Bowl

Campbell's
Foodservice

TOTAL TIME

40 min

SERVING / SIZE

250 mL (1
cup)

SERVINGS

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.