



Philly Cheesesteak Rotini



This recipe calls for:

Double Cheddar Sauce

Prep time

10 minutes

Cook time

30 minutes

Servings

4

Ingredients

- 2 tablespoons extra virgin olive oil
- 1 pound steak, cut into 1/2 inch cubes
- 1 large green pepper, deseeded and cut into slices
- 1 small onion, cut into slices
- 8 ounces of mushrooms, sliced
- 1 jar RAGÚ® Double Cheddar Sauce
- 8 ounces rotini, cooked (1/2 a box)
- Salt and peper to taste

Instructions

1. Heat the extra virgin olive oil in a large skillet over medium high heat. When hot, add the steak. Season with salt and pepper. Stir frequently until the steak pieces are browned on all sides.
2. Reduce the heat to medium and add the green peppers, onions, and mushrooms. Stir to combine and cook for another 5 mins.
3. Mix in the RAGÚ® Double Cheddar Sauce and bring sauce to a boil, then reduce heat so the sauce simmers. Simmer for about 10 min., or until the steak has become tender.
4. Add the rotini and mix well. Serve hot.