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▶▶▶ June 2015 ◀◀◀

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Philly Cheese Steak Casserole

- 3 Cups uncooked dumpling or wide egg noodles (6 oz)
- 1 Lb beef boneless sirloin steak, about 3/4 inch thick
- 1/4 Tsp pepper
- 2 Medium onions, chopped (1 cup)
- 1 Small green bell pepper, chopped (1/2 cup)
- 1 3/4 Cups beef flavored broth (from 32-oz carton)
- 1/4 Cup all-purpose flour
- 1/2 Cup fat-free half-and-half
- 1 Tbsp Dijon mustard
- 3/4 Cup shredded reduced-fat Cheddar cheese (3 oz)

- 1) Heat oven to 350°F. Spray 11x7-inch (2-quart) glass baking dish with cooking spray. Cook and drain noodles as directed on package.
- 2) Meanwhile, remove fat from beef. Cut beef into 3/4-inch pieces. Heat 12-inch nonstick skillet over medium heat. Cook beef and pepper in skillet 2 to 3 minutes, stirring occasionally, until beef is brown. Stir in onions and bell pepper. Cook 2 minutes, stirring occasionally. Spoon into baking dish.
- 3) In medium bowl, beat broth and flour with wire whisk until smooth. Add to skillet; heat to boiling. Cook, stirring constantly, until mixture thickens; remove from heat. Stir in half-and-half and mustard. Spoon over beef mixture. Stir in cooked noodles.
- 4) Cover and bake 40 minutes. Sprinkle with cheese. Bake uncovered about 10 minutes longer or until cheese is melted and casserole is bubbly.

Makes 6 Servings

