



# Steak and Wild Rice Hot Dish

## INGREDIENTS

2 cups RiceSelect Royal Blend  
2 can(s) (10.5-oz.) Hy-Vee cream of mushroom condensed soup, divided  
1 ½ lb Hy-Vee Angus Reserved beef loin boneless sirloin steak, cut into ½-inch pieces  
1 tsp ground Hy-Vee steak & burger seasoning, plus additional for garnish  
4 tbsp Gustare Vita olive oil, divided  
2 cups Sliced shiitake mushrooms  
4 oz Fresh green beans, cut into 1-inch pieces  
1 Large shallot, cut into ⅛-inch rings  
3 clove(s) Garlic, minced  
1 cup Hy-Vee shredded Gouda cheese  
2 tsp Chopped fresh thyme, divided  
1 package(s) (32-oz.) Hy-Vee potato puffs

## PREPARATION

- 1** Preheat oven to 375°. Spray a 13x9-inch baking dish with nonstick spray; set aside.
- 2** Cook rice blend according to package directions. Stir in 1 can mushroom soup. Spread rice mixture in prepared baking dish.
- 3** Pat steak pieces dry with paper towels; season steak with 1 tablespoon steak & burger seasoning. Heat 2 tablespoons olive oil in a large nonstick skillet over medium-high heat. Add steak and cook for 3 to 4 minutes or until browned on all sides, stirring occasionally. Spread steak on top of rice mixture.
- 4** Reduce heat to medium-low; add remaining 2 tablespoon olive oil, mushrooms, green bean, and shallot to same skillet. Cook for 5 minutes, stirring occasionally. Add garlic and cook for 2 to 3 minutes more or until vegetables are crisp-tender. Place vegetables on top of steak in baking dish. Spread with remaining 1 can soup; top with cheese and 1 teaspoon thyme.
- 5** Arrange potato puffs on top in an even layer. Cover with foil and bake for 20 minutes. Uncover and bake for 20 to 25 minutes or until potato puffs are brown and crisp and edges of casserole are bubbly. Let stand for 5 minutes before serving.
- 6** Sprinkle with remaining 1 teaspoon thyme; garnish with additional steak & burger seasoning, if desired.

## NUTRITION FACTS

Calories: 670  
Total Fat: 35g  
Saturated Fat: 10g  
Trans Fat: 0g  
Cholesterol: 80mg

Sodium: 1420mg  
Carbohydrates: 61g  
Fiber: 1g  
Sugar: 3g  
Protein: 27g