

Beef

French Onion Beef

Pillsbury Best One Dish Meals - February - 2011

Servings: 6

Preparation Time: 30 minutes

Start to Finish Time: 8 hours 40 minutes

1 1/4 pounds boneless beef round steak, 1/2 to 3/4 inch thick

8 ounces (3 cups) sliced fresh mushrooms

1 large onion, sliced and separated into rings

1 can (10 3/4 oz) condensed French onion soup

1 package (6 oz) 10-minute herb stuffing mix

1/4 cup butter or margarine, melted

1 cup (4 oz) mozzarella cheese, shredded

Cut the beef into six pieces for serving.

In a 3 1/2 to 4 quart slow cooker, layer 1/2 of the beef, 1/2 of the mushrooms and 1/2 of the onion. Repeat the layers. Pour the soup on top.

Cover and cook on LOW for 8 to 10 hours or until the beef is tender and no longer pink.

About 20 minutes prior to serving, in a medium bowl, mix the stuffing mix, butter and 1/2 cup of the liquid from the slow cooker. Toss to mix. Place the stuffing mixture on top of the contents in the slow cooker.

Increase heat setting to HIGH.

Cover and cook on HIGH about 10 minutes longer or until stuffing is fluffy.

Sprinkle with the cheese.

Replace cover and cook until cheese is melted.

Per Serving (excluding unknown items): 141 Calories; 12g Fat (77.7% calories from fat); 5g Protein; 3g Carbohydrate; 1g Dietary Fiber; 38mg Cholesterol; 158mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Vegetable; 2 Fat.