

## Beef

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# Philly Cheese and Beef Casserole

Betty Crocker Best-Loved Casseroles

**Servings: 8**

**Preparation Time: 20 minutes**

**Start to Finish Time: 1 hour**

- 1 1/2 pounds lean ground beef**
- 1 package (8 oz) (3 cups) fresh mushrooms, sliced**
- 1 teaspoon salt**
- 1/2 teaspoon pepper**
- 8 slices (1 oz ea) provolone cheese**
- 2 tablespoons butter**
- 2 large onions, halved and thinly sliced into wedges**
- 2 medium red bell peppers, cut into strips**
- 2 cloves garlic, finely chopped**
- 1 can (8 biscuits) homestyle original biscuits**

Preheat oven to 350 degrees.

Spray a 13x9-inch baking dish with cooking spray

In a 12-inch skillet, cook the beef, mushrooms, salt and pepper over medium-high heat for 7 to 9 minutes, stirring frequently, until the beef is thoroughly cooked; drain.

Spoon into the baking dish. Arrange the cheese over the beef mixture.

In the same skillet, melt the butter over medium-high heat. Cook the onions and peppers for 3 to 5 minutes, stirring frequently, until the peppers are crisp-tender.

Add the garlic and cook for 1 to 2 minutes longer. Spoon over the cheese in the baking dish.

Separate the dough into eight biscuits. On a lightly floured surface, apt each biscuit into a 5-inch round. Arrange the rounds over the vegetable mixture.

Bake, uncovered, for 35 to 40 minutes or until biscuits are golden brown on top.

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Per Serving (excluding unknown items): 735 Calories; 56g Fat (68.7% calories from fat); 50g Protein; 8g Carbohydrate; 1g Dietary Fiber; 163mg Cholesterol; 1512mg Sodium. Exchanges: 0 Grain(Starch); 6 1/2 Lean Meat; 1 Vegetable; 7 Fat.