

## Italian Beef and Rice Skillet

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Servings: 4 to 6 servings 1 xCategory: DinnerMethod: Stove Top

### Ingredients

- 1/2 onion, diced
- 1 lb. ground beef
- 1 (14.5 oz) can Italian diced tomatoes
- 1 1/2 cups frozen mixed veggies (peas and carrots)
- 3/4 cup uncooked white rice
- 2 cups beef broth
- 1 tsp dried oregano
- 1 tsp garlic salt
- 1/2 tsp dried basil
- 1/2 tsp pepper
- 1 1/2 cups shredded mozzarella cheese

### Steps

1. Brown the ground beef and onion in a large skillet until no longer pink, drain any excess fat.
2. Return skillet to stove top and add in the tomatoes, mixed veggies, rice, beef broth, oregano, garlic salt, basil and pepper. Stir until combined and bring to a light boil. Reduce heat to a simmer, cover and let cook until rice is tender (about 17 minutes).
3. Fluff rice with fork and top with the mozzarella cheese. Cover with the lid for about 3 minutes to let cheese melt. Sprinkle with parsley if desired. Enjoy!

### Notes

- You can substitute 1 cup of small pasta (shells, macaroni, etc) for the rice if desired.

