

ITALIAN POT ROAST & PEPPERS

	Ingredients:
1	package (1 pound or more) refrigerated fully-cooked boneless beef pot roast with gravy
1	tablespoon olive oil
2	cups frozen mixed red, yellow and green bell peppers with onions, defrosted
2	cups prepared chunky-style pasta sauce with garlic
1/2	cup red wine or beef broth
1/4	cup thinly sliced fresh basil leaves
	shredded Italian cheese blend
	Salt and pepper
	Favorite pasta, cornbread, biscuits or polenta
	Instructions:
1.	Remove pot roast from package; cut pot roast into smaller chunks. Reserve gravy for other use.
2.	Heat oil in large nonstick skillet over medium-high heat until hot. Add pepper mixture; cook and stir 2 minutes. Stir in pasta sauce and wine; bring to a boil. Reduce heat to medium-low. Add beef; cover and simmer 10 minutes or until beef is heated through, stirring occasionally. Stir in basil.
3.	Meanwhile prepare pasta, cornbread, biscuits or polenta according to package directions and keep warm.
4.	Serve beef and sauce with your choice of pasta, breads or polenta. Sprinkle with Italian cheese.
	Makes 4 servings.