

## Cowboy Beef & Bean Skillet

1 ½ lbs. beef sirloin steak, cut into thin strips(could use hamburger or ham)  
2 slices bacon, chopped  
1 onion, chopped  
1 red pepper, chopped  
1 can (16 oz.) pinto beans, rinsed  
1 can (15 oz.) butter beans, rinsed  
¾ cup Kraft Original Barbecue Sauce  
1 can diced tomatoes  
Garlic

Cook steak strips in deep large nonstick skillet or Dutch oven on medium-high heat 3 minutes or just until no longer pink in centers. Remove to plate. Add bacon to skillet; cook on medium heat 1 minute. Add onions, garlic, and peppers; mix well. Cook 6 minutes or until bacon is done and vegetables are crisp-tender, stirring occasionally. Stir in beans, diced tomatoes, and barbecue sauce; simmer on medium-low heat 5 minutes. Return steak and any juices from plate to skillet; cook 1-2 minutes or until steak strips are done, stirring occasionally.