

Garden Skillet with Beef

Savor the wholesome goodness of this garden skillet, marrying tender beef with a colorful array of fresh vegetables, creating a hearty and nutritious one-pan meal bursting with flavor.

INGREDIENTS

- 1 package (6.8 oz) RICE-A-RONI® Spanish Rice
- 2 tbsp margarine, butter or spread with no trans fat
- 2 cups water
- 1 can (14.5 oz) diced tomatoes, undrained
- 1 medium zucchini, cut into 3/4-inch chunks
- 1 cup frozen or drained canned corn
- 2 tbsp chopped fresh basil (optional)
- 1 lb boneless, beef top sirloin steak, cut into thin strips and stir-fried*

HOW TO MAKE

DIRECTIONS

In a large skillet, combine rice-vermicelli mix and 2 tbsp of margarine. Sauté over medium heat until vermicelli is golden brown, stirring frequently.

Slowly stir in 2 cups water, Special Seasonings and tomatoes; bring to a boil.

Cover and reduce heat. Simmer 12 minutes. Stir in zucchini and corn. Return to a boil.



PREP
TIME
5 min



COOK
TIME
20 min



SERVES
4

PRODUCT

