

Beef and Broccoli with Steak Strips

A mouthwatering beef and broccoli stir-fry recipe highlighting succulent steak strips, crisp broccoli florets, and a savory sauce, delivering a delicious and quick Asian-inspired dish that's perfect for a busy weeknight.

INGREDIENTS

1 package (6.2 oz) RICE-A-RONI® Stir Fried Rice

2 tbsp margarine, butter or spread with no trans fat

2 cups water

2 cups fully cooked steak strips (about 8 oz)*

2 cups fresh or frozen broccoli flowerets

2 garlic cloves, minced or pressed

1/2 cup chopped onion

1 1/2 tsp minced fresh ginger or 1/2 tsp ground ginger

2 tsp soy sauce

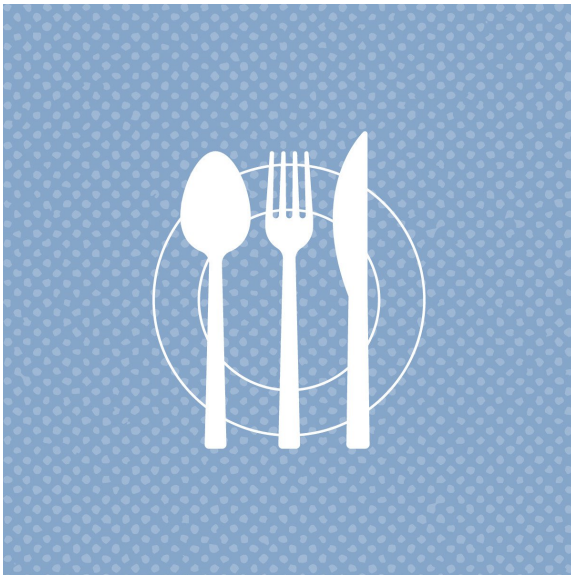
HOW TO MAKE

DIRECTIONS

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

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

Cover and reduce heat. Simmer 12 minutes. Stir in broccoli, onion, garlic and ginger. Return to a simmer. Cover and simmer 5 to 7 minutes or until vegetables are crisp-tender. Add steak and soy sauce; cook and stir until heated through.



PREP
TIME

5 min



COOK
TIME

20 min



SERVES

4

PRODUCT

