

# Vegetable Beef Supper Skillet with Steak Strips

Whip up a hearty vegetable beef supper skillet featuring tender steak strips, offering a satisfying one-pan meal packed with savory flavors and nutritious veggies.

## INGREDIENTS

- 1 package (6.8 oz) RICE-A-RONI® Beef
- 2 tbsp margarine, butter or spread with no trans fat
- 2 ½ cups water
- 1 cup broccoli flowerets
- 1 cup mushroom slices
- 1 cup carrot slices
- 1/2 cup chopped onion
- 1 garlic clove, minced or pressed
- 8 oz fully cooked steak strips (about 2 cups)\*
- 2 tbsp chopped parsley (optional)

## HOW TO MAKE

### DIRECTIONS

In a large skillet, combine rice-vermicelli mix and 2 tbsp of margarine.

Slowly stir in 2 ½ cups water and Special Seasonings; bring to a boil.

Cover and reduce heat. Simmer 12 minutes. Stir in broccoli, mushrooms, carrots, onion, and garlic. Return to a simmer. Cover and simmer 5 to 7 minutes or until vegetables are crisp-tender. Add steak; cook and stir until heated through. Sprinkle with parsley, if desired.



PREP  
TIME

5 min



COOK  
TIME

20 min



SERVES

4

## PRODUCT

