

# Beef and Broccoli with Stir-Fry Strips

A savory beef and broccoli stir-fry featuring tender stir-fry strips, crisp broccoli florets, and a flavorful sauce, creating a delicious and satisfying Asian-inspired dish in minutes.

## 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

**1 lb** fresh beef stir-fry strips, stir-fried\*

**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

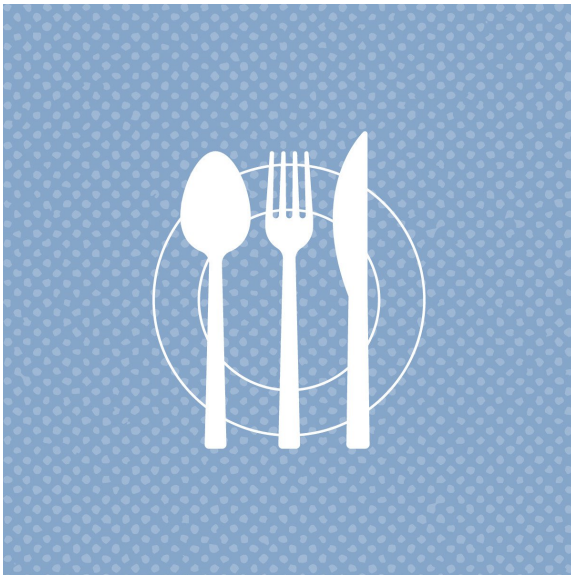
## HOW TO MAKE

### 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.



PREP  
TIME

5 min



COOK  
TIME

15 min



SERVES

4

## PRODUCT

