

Asian-Style Cooked Steak Strips

A mouthwatering Asian-style dish highlighting tender cooked steak strips infused with savory marinade and aromatic spices, offering a flavorful and satisfying meal inspired by Eastern cuisine.

INGREDIENTS

- 1 package (6.8 oz)** RICE-A-RONI® Beef
- 2 tbsp** margarine, butter or spread with no trans fat
- 2 ½ cups** water
- 8 oz** fully cooked steak strips (about 2 cups)
- 1 ½ cups** broccoli flowerets
- 1** medium red or green bell pepper, cut into thin strips
- 1** small onion, cut into thin wedges
- 1** garlic clove, minced or pressed
- 2 tbsp** soy sauce or stir-fry sauce

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



PREP
TIME
5 min



COOK
TIME
20 min



SERVES
4

PRODUCT

