



Beef and Broccoli Pepper Skillet

Savor the bold flavors of this Beef and Broccoli Pepper Skillet, marrying tender beef, crisp broccoli, and vibrant peppers in a savory sauce for a satisfying one-pan meal.

INGREDIENTS

- 1 lb boneless beef top sirloin steak, cut into thin strips
- 2 tbsp soy sauce
- 1 package (6.8 oz) RICE-A-RONI® Beef
- 1 small onion, cut into thin wedges
- 1 ½ cups broccoli flowerets
- 1 medium red or green bell pepper, cut into strips
- 2 tbsp margarine, butter or spread with no trans fat
- 2 ½ cups water



PREP
TIME
10min



COOK
TIME
20min



SERVES
4

PRODUCT



HOW TO MAKE

DIRECTIONS

Toss beef with soy sauce; set aside. In large skillet over medium heat, sauté rice-vermicelli mix, 2 tbsp margarine and onion until vermicelli is golden brown, stirring frequently.

Slowly stir in 2 ½ cups water and seasonings; bring to a boil. Cover; reduce heat to low. Simmer 10 minutes.

Stir in beef. Add broccoli and bell pepper; return to a simmer. Cover; simmer 5 to 10 minutes or until vegetables are crisp-tender. Stir before serving.