

# Spicy Szechuan Cooked Steak Strips

Savor the bold and spicy flavors of Szechuan cuisine with this tantalizing dish, featuring succulent steak strips cooked to perfection in a fiery Szechuan sauce for a mouthwatering culinary experience.

## INGREDIENTS

- 1 (6.2 oz) package RICE-A-RONI® Stir Fried Rice
- 2 tbsp margarine, butter or spread with no trans fat
- 2 cups water
- 8 oz fully cooked steak strips (about 2 cups)\*
- 1 cup fresh or frozen sugar snap peas
- 1/2 cup chopped red bell pepper
- 1 cup fresh or frozen broccoli flowerets
- 1/2 cup carrot slices
- 1/2 cup prepared Szechuan sauce or stir-fry sauce\*

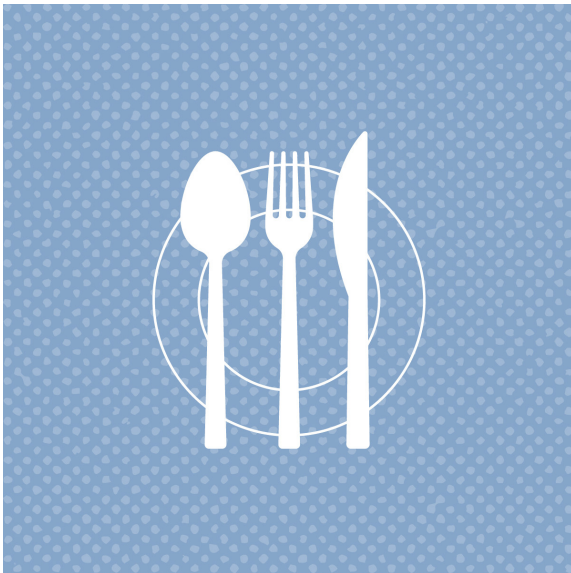
## HOW TO MAKE

### 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 steak, peas, broccoli, bell pepper and carrots. Return to a simmer. Cover and simmer 5 to 7 minutes or until vegetables are crisp-tender. Add sauce; cook and stir until heated through.



PREP  
TIME

5 min



COOK  
TIME

20 min



SERVES

4-6

## PRODUCT

