

# Beef and Broccoli with Steak Strips

A mouthwatering beef and broccoli stir-fry recipe highlighting succulent steak strips, crisp broccoli florets, and a savory sauce, delivering a delicious and quick Asian-inspired dish that's perfect for a busy weeknight.

## 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
- 2 cups fully cooked steak strips (about 8 oz)\*
- 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. Return to a simmer. Cover and simmer 5 to 7 minutes or until vegetables are crisp-tender. Add steak and soy sauce; cook and stir until heated through.



PREP  
TIME

5 min



COOK  
TIME

20 min



SERVES

4

## PRODUCT



Per Serving

180	0g	950mg	3g
CALORIES	SAT FAT	SODIUM	TOTAL SUGARS
	0% DV	41% DV	

NET WT 6.2 OZ (176 g)