

Beef and Broccoli with Top Sirloin Steak

Indulge in a savory delight with this beef and broccoli featuring succulent top sirloin steak paired harmoniously with vibrant broccoli florets, creating a deliciously satisfying meal.

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
- 1 lb** boneless beef top sirloin steak, cut into thin strips and 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

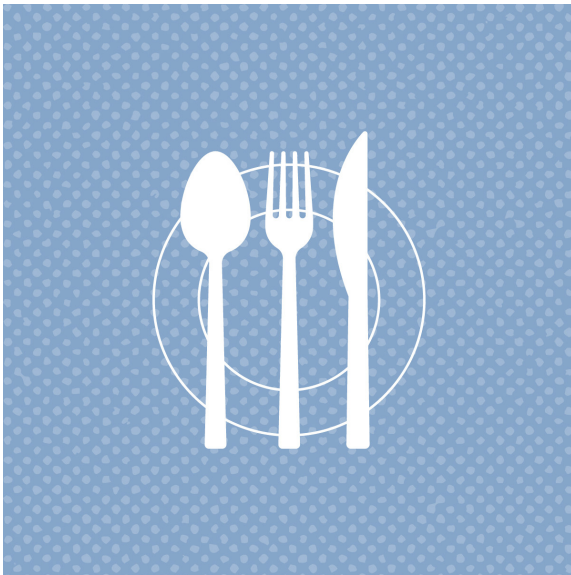
HOW TO MAKE

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. Return to a simmer. Cover and simmer 5 to 7 minutes or until vegetables are crisp-tender. Add beef and soy sauce; cook and stir until heated through.



PREP
TIME

5min



COOK
TIME

20min



SERVES

4

PRODUCT

