

Beef and Broccoli with Stir-Fry Strips

A savory beef and broccoli stir-fry featuring tender stir-fry strips, crisp broccoli florets, and a flavorful sauce, creating a delicious and satisfying Asian-inspired dish in minutes.

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

1 lb fresh beef stir-fry strips, 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

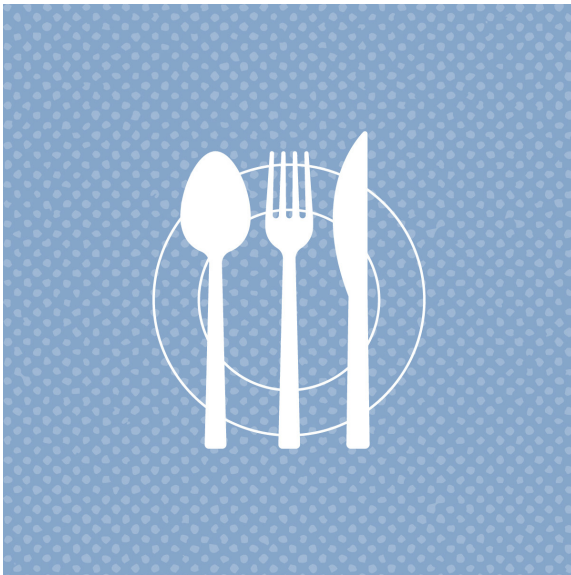
HOW TO MAKE

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.



PREP
TIME

5min



COOK
TIME

15min



SERVES

4

PRODUCT

