

Southwestern Cooked Steak Strips

Experience the bold flavors of the Southwest with this dish featuring tender steak strips cooked to perfection, infused with aromatic Southwestern spices for a mouthwatering culinary adventure.

INGREDIENTS

- 1 package (6.8 oz) RICE-A-RONI® Beef
- 2 tbsp margarine, butter or spread with no trans fat
- 2 ½ cups water
- 1/2 chopped green bell pepper or 1 can (4 oz) chopped green chilies, undrained
- 1/2 cup chopped onion
- 1 garlic clove, minced or pressed
- 1 cup drained and rinsed black or pinto beans
- 1 cup frozen or drained canned corn
- 1 tbsp chili powder
- 8 oz fully cooked steak strips (about 2 cups)*
- 3/4 cup salsa
- 2 tbsp chopped cilantro (optional)

HOW TO MAKE

DIRECTIONS

In a large skillet, combine rice-vermicelli mix and 2 tbsp of margarine.

Slowly stir in 2 ½ cups water, Special Seasonings, bell pepper, onion and garlic; bring to a boil.

Cover and reduce heat. Simmer 12 minutes. Stir in beans, corn, and chili powder. Return to a simmer. Cover and simmer 5 to 7 minutes or until rice is tender. Add steak, salsa and cilantro, if desired; cook and stir until heated through.



PREP
TIME

5min



COOK
TIME

20min



SERVES

4

PRODUCT

