



PREP
TIME
5 min

COOK
TIME
20 min

TOTAL
TIME
25 min

SERVINGS
4

Made with

Asian-Style Boneless Beef Sirloin Steak

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 lb boneless beef top sirloin steak, cut into thin strips and stir-fried*
- 1 ½ cups broccoli flowerets
- 1 medium red or green bell pepper, cut into thin strips
- 1 small onion, cut into thin wedges
- 1 garlic clove, minced or pressed
- 2 tbsp soy sauce or stir-fry sauce

How to make it

1. In a large skillet, combine rice-vermicelli mix and 2 tbsp of margarine.
2. Slowly stir in 2 ½ cups water and Special Seasonings; bring to a boil.
3. Cover and reduce heat to low. Simmer 12 minutes. Stir in broccoli, bell pepper, onion and garlic. Return to a simmer. Cover and simmer 5 to 7 minutes or until vegetables are crisp-tender. Stir in steak and soy sauce; cook and stir until heated through.



RICE-A-RONI® Beef