

Beef and Broccoli Pepper Skillet

Ingredients

- 1 lb boneless beef top sirloin steak, cut into thin strips
- 2 tbsp soy sauce
- 1 package (6.8 oz) RICE-A-RONI® Beef
- 1 small onion, cut into thin wedges
- 1 ½ cups broccoli flowerets
- 1 medium red or green bell pepper, cut into strips
- 2 tbsp margarine, butter or spread with no trans fat
- 2 ½ cups water

How to make it

1. Toss beef with soy sauce; set aside. In large skillet over medium heat, sauté rice-vermicelli mix, 2 tbsp margarine and onion until vermicelli is golden brown, stirring frequently.
2. Slowly stir in 2 ½ cups water and seasonings; bring to a boil. Cover; reduce heat to low. Simmer 10 minutes.
3. Stir in beef. Add broccoli and bell pepper; return to a simmer. Cover; simmer 5 to 10 minutes or until vegetables are crisp-tender. Stir before serving.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	4

Made with



RICE-A-RONI® Beef