



PREP  
TIME  
5 min

COOK  
TIME  
20 min

TOTAL  
TIME  
25 min

SERVINGS  
4

Made with

# Beef and Broccoli with Steak Strips

## 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
- 2 cups fully cooked steak strips (about 8 oz)\*
- 2 cups fresh or frozen broccoli flowerets
- 2 garlic cloves, minced or pressed
- 1/2 cup chopped onion
- 1 ½ tsp minced fresh ginger or 1/2 tsp ground ginger
- 2 tsp soy sauce

## How to make it

1. In a large skillet, combine rice-vermicelli mix and 2 tbsp margarine. Sauté over medium heat until vermicelli is golden brown, stirring frequently.
2. Slowly stir in 2 cups water and Special Seasonings; bring to a boil.
3. 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 steak and soy sauce; cook and stir until heated through.



RICE-A-RONI® Stir Fried Rice