



Beef and Pineapple Stir Fry

Indulge in a delightful fusion of savory and sweet with this Beef and Pineapple Stir-Fry, where tender beef strips dance with juicy pineapple chunks, crisp vegetables, and a flavorful blend of soy sauce and ginger, creating a mouthwatering dish in just minutes!

INGREDIENTS

- 1 package (6.2 oz) RICE-A-RONI® Beef**
- 1 tbsp** vegetable oil
- 2** garlic cloves, minced
- 1 inch piece** fresh ginger, minced
- 12 oz** sirloin beef, cut into thin strips
- 1 can (20 oz)** Pineapple Tidbits, drained, reserve 1/2 cup juice
- 1 cup** red bell pepper, cut in 1/2-inch pieces
- 1 cup** fresh green beans, cut in 2-inch pieces
- 2 tsp** cornstarch
- 1/4 cup** sweet chili sauce
- 2 1/2 cups** beef broth



PREP
TIME
10_{min}



COOK
TIME
20_{min}



SERVES
4

PRODUCT



HOW TO MAKE

DIRECTIONS

Prepare rice-pasta mixture according to package directions using beef broth in place of water to make 2 1/2 cups.

Heat oil, over medium-high heat, in large skillet. Stir in garlic and ginger and cook 1 minute until lightly browned. Stir in beef and cook, stirring 4 minutes or until lightly browned. Stir in pineapple tidbits, red bell pepper and green beans, heat through.

Stir together reserved pineapple juice and cornstarch, in small bowl. Stir into beef mixture, stirring until sauce has thickened.

Stir chili sauce into cooked hot rice-pasta mixture and spoon onto serving platter. Spoon beef mixture over rice mixture.