



Vegetable Beef Supper Skillet and Deli Roast Beef

Delight in a hearty and nutritious one-pan meal brimming with wholesome vegetables and succulent deli roast beef, perfectly melded for a satisfying supper skillet experience.

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 cup broccoli flowerets
- 1 cup mushroom slices
- 1 cup carrot slices
- 1/2 cup chopped onion
- 1 garlic clove, minced or pressed
- 8 oz deli roast beef, cut into thin strips
- 2 tbsp chopped parsley (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 and Special Seasonings; bring to a boil.

Cover and reduce heat. Simmer 12 minutes. Stir in broccoli, mushrooms, carrots, onion, and garlic. Return to a simmer. Cover and simmer 5 to 7 minutes or until vegetables are crisp-tender. Add beef; cook and stir until heated through. Sprinkle with parsley, if desired.



PREP
TIME
5min



COOK
TIME
20min



SERVES
4

PRODUCT

