



Beef and Broccoli Pepper Steak

Indulge in a savory blend of flavors with Beef and Broccoli Pepper Steak, featuring tender strips of beef, crisp broccoli, and colorful bell peppers tossed in a rich and flavorful sauce for a delicious Asian-inspired dish.

INGREDIENTS

- 1 (6.8 oz) package RICE-A-RONI® Beef
- 3 tbsp margarine, butter or spread with no trans fat, divided
- 1 lb sirloin or top round steak, cut into thin strips
- 2 cups broccoli flowerets
- 1/2 cup red or green bell pepper strips
- 1 small onion, thinly sliced

HOW TO MAKE

DIRECTIONS

In large skillet over medium-high heat, melt 1 tbsp margarine. Add steak; sauté 3 minutes or until just browned. Remove from skillet; set aside.

In same skillet over medium heat, sauté rice-vermicelli mix with remaining 2 tbsp margarine until vermicelli is golden brown. Slowly stir in 2 1/2 cups water and Special Seasonings; bring to a boil. Reduce heat to low. Cover; simmer 10 minutes.

Stir in steak, broccoli, bell pepper and onion; return to a simmer. Cover; simmer 5 to 10 minutes or until rice is tender.



PREP
TIME
10min



COOK
TIME
30min



SERVES
4

PRODUCT

