

Beef and Pineapple Stir Fry



Ingredients

- 1 package (6.2 oz.) RICE-A-RONI® RICE-A-RONI® Beef
- 1 tablespoon 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 teaspoons cornstarch
- 1/4 cup sweet chili sauce
- 2-1/2 cup beef broth



PREP
TIME
30 min



COOK
TIME
-



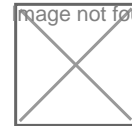
TOTAL
TIME
30 min



SERVING
4

Made with

Image not found or type unknown



RICE-A-RONI® Beef

How to make it

1. Prepare rice-pasta mixture according to package directions using beef broth in place of water to make 2-1/2 cups.
2. 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.
3. Stir together reserved pineapple juice and cornstarch, in small bowl. Stir into beef mixture, stirring until sauce has thickened. `_x000D_`
4. Stir chili sauce into cooked hot rice-pasta mixture and spoon onto serving platter. Spoon beef mixture over rice mixture.