

EatAtHomeAlabama.com

Beef Stir Fry & Rice

Prep Cook Time: 25 minutes

SERVES 4

Ingredients:

- 1 lb. Beef Flank Steak
- ¾ cup Asian Sesame Salad Dressing
- 2 cups white rice
- 1 (16 oz.) frozen Japanese blend vegetables
- 2 tablespoons Soy Sauce

Steps

1. Cut steak into 3 inch sections and then cut across the grain into ¼ inch thick steak slices. Place steak in large zip-top bag with ½ cup dressing; seal back and let stand 10 minutes to marinate. Meanwhile, cook rice following package instructions. (Use ¼ cup less water for improved results.)
2. Preheat large sauté pan (or wok) on high 2-3 minutes. Add meat; cook 3 minutes, turning to brown as needed.
3. Add vegetables; cook and stir 4 more minutes or until vegetables begin to soften. Stir in soy sauce and ¼ cup dressing. Serve over rice.

Source Publix Aprons. For more great recipes visit www.publix.com/aprons.