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ORANGE BEEF OVER RICE

Prep Cook Time: 20 minutes

SERVES 4

Ingredients:

2 bags 'Boil in a bag' Jasmine Rice
¾ lb Beef Top Sirloin (Cut for stir-fry)
2 tablespoons sesame (or canola) oil
1 (8 oz) can sliced water chestnuts (drained)
1 (6 oz) box frozen Snow Peas
¾ cup Orange Marmalade
2 tablespoons light soy sauce

Steps

1. Cook rice following package directions.
2. Preheat oil in wok (or large sauté pan) on high 2-3 minutes. Add meat; cook and stir 2-3 minutes or until browned.
3. Stir in water chestnuts and snow peas; cook and stir 1-2 more minutes or until peas are heated. Stir in marmalade and soy sauce; cook and stir 1-2 more minutes until hot. Serve over rice.

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