

## **GARLIC BEEF STIR FRY**

Yield: 4 Servings | Serving Size: 2 cups

Cost/serving: \$1.84

## **Ingredients:**

2 cups brown rice

1 Tablespoon cornstarch

1/3 cup low-calorie vinaigrette or Italian dressing (use 1 Tablespoon for the meat)

3 cloves garlic, minced (or substitute 3/4 teaspoon garlic powder)

3/4-pound lean beef, well-trimmed, cut into thin strips (round steak works well)

5 cups cut-up fresh vegetables (such as broccoli, onions, bell peppers, carrots) partially thawed in microwave and drained

2 Tablespoons low-sodium soy sauce

1 teaspoon ground ginger

## **Directions:**

- 1) Prepare rice according to package directions, allowing about 15 minutes for instant rice or about 45 minutes for regular brown rice. Keep hot (above 135°F).
- Stir together the cornstarch, 1 Tablespoon of the dressing, and the garlic in a bowl or pie pan; mix well.
  Add the beef strips, tossing to coat meat with dressing mixture.
- 3) Lightly coat a large nonstick skillet with cooking spray. Heat on Medium-high heat.
- 4) Add beef mixture; cook and stir for 5 minutes or until beef is cooked through. Remove from skillet; cover meat to keep warm.
- 5) Add vegetables, remaining dressing, soy sauce, and ginger to skillet.
- 6) Return beef to skillet. Cook, stirring occasionally, for 1 minute or until beef is heated through and sauce is thickened. Serve over rice.

## **Nutrition Facts**

4 servings per container

Serving size 2 cups (327g)

Amount per serving Calories

380

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	% Daily Value
Total Fat 9g	12%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 65mg	22%
Sodium 580mg	25%
Total Carbohydrate 42g	15%
Dietary Fiber 7g	25%
Total Sugars 4g	
Includes 0g Added Sug	ars 0%
Protein 31a	

Protein 519	
Vitamin D 0mcg	0%
Calcium 48mg	4%
Iron 4mg	20%
Potassium 650mg	15%

<sup>\*</sup>The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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