## 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 $135^{\circ} \mathrm{F}$ ).
2) 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 ( 327 g)

| $\substack{\text { anmorn oferening } \\ \text { Calories }}$ | 380 |
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\% Daily Value*

| Total Fat 9 g | $12 \%$ |
| :---: | :---: |
| Saturated Fat 2.5 g | $13 \%$ |

Trans Fat Og
Cholesterol 65mg $\quad 22 \%$

| Total Carbohydrate 42g | $\mathbf{1 5 \%}$ |
| :---: | :--- |
| Dietary Fiber 7 g | $\mathbf{2 5 \%}$ |

Total Suga
Includes 0 g Added Sugars 0\%

Protein 31g

| Vitamin D 0mcg | $0 \%$ |
| :--- | ---: |
| Calcium 48mg | $4 \%$ |
| Iron 4 mg | $20 \%$ |
| Potassium 650mg | $15 \%$ |

*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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