

Fragrant Beef Skillet

Ingredients:

1 Lb Boneless CAB Beef Sirloin Steak,
cut into thin strips
1 Tbsp Oil
1 1/2 C Water
2 Tbsp Fresh Chopped Rosemary
or 2 tsp Dried Rosemary
1 1/2 C Instant White Rice, uncooked
2 Carrots, shredded
2 C Chopped Tomatoes
1/2 C Traditional Crumbled Feta Cheese
Grated Peel and Juice from 1/2 of a Lemon

Preparation:

Cook and stir meat in oil in a large skillet on high heat for 2 minutes or until browned. Add water, rosemary, lemon peel, and lemon juice. Bring to a boil. Stir in rice and carrots. Bring to a boil; cover. Reduce heat to low and simmer for 2 minutes. Remove from heat. Let stand 5 minutes. Top with tomatoes and cheese.

Makes 4 Servings

