

# Steak Fried Rice

5 ingredients · 25 minutes · 4 servings



## Directions

1. Cook the rice according to the package instructions and set aside.
2. Heat a large nonstick pan over medium-high heat. Add the cubed steak and season with salt and pepper. Cook to your desired doneness, then transfer to a bowl.
3. Add the eggs to the same pan and stir to scramble as it cooks, about two to three minutes.
4. Push the eggs to the side of the pan, and add the frozen vegetables. Season with salt and pepper and cook until warmed through, about three minutes.
5. Add the rice and cooked steak. Stir until well combined and season with additional salt and pepper if needed. Divide into bowls and enjoy!

## Notes

### Leftovers

Refrigerate in an airtight container for up to three days.

### Serving Size

One serving is approximately 1 1/2 cup.

### More Flavor

Add soy sauce, tamari, coconut aminos, or sesame oil. Add sautéed garlic and onions.

### Additional Toppings

Top with sliced green onions and cilantro.

## Ingredients

**123 grams** Jasmine Rice (dry, uncooked)

**454 grams** Top Sirloin Steak (cubed)

Sea Salt & Black Pepper (to taste)

**3** Egg (large, whisked)

**364 grams** Frozen Vegetable Mix

## Nutrition

Amount per serving

<b>Fat</b>	20g	Vitamin C	3mg
<b>Carbs</b>	38g	Iron	3mg
Fiber	5g	Folate	47µg
Sugar	3g	Vitamin B12	1.6µg
<b>Protein</b>	32g	Magnesium	47mg
Vitamin A	4095IU		

