

# Saucy Pepper Steak 🌞

budget  
wise



Makes:

4 servings

- 1 green bell pepper, cut into strips
- 1 red bell pepper, cut into strips
- 1 yellow bell pepper, cut into strips
- 1 small onion, cut into strips
- 1 lb. well-trimmed boneless beef sirloin steak, cut into strips
- 2 cloves garlic, minced
- 1/2 tsp. black pepper
- 3 Tbsp. lite soy sauce
- 1/2 cup KRAFT Original Barbecue Sauce
- 2 cups hot cooked brown rice

**HEAT** large nonstick skillet sprayed with cooking spray on medium-high heat. Add bell peppers and onions; cook and stir 6 to 8 min. or until vegetables are crisp-tender. Transfer to large bowl; keep warm.

**ADD** meat, garlic and black pepper to same skillet; cook and stir 3 min. Add soy sauce; cook 1 min. or until meat is cooked through. Add barbecue sauce; cook until heated through.

**SPOON** meat mixture into bowl with vegetables; toss gently. Serve over rice.

Substitute

If yellow peppers are not available, substitute another red or green pepper.