

# Eight Spice Beef and Vegetables

- Prep Time: 15 minutes (plus 15 minutes to marinate)
- Cook Time: 20 minutes (plus 5 minutes to rest)
- Total Time: 55 minutes
- Servings: 4



## Ingredients:

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- 1 teaspoon Stonemill Garlic Powder
  - 1 teaspoon Stonemill Onion Powder
  - 1 teaspoon Stonemill Chili Powder
  - 1 teaspoon Stonemill Ground Cumin
  - 1 teaspoon Stonemill Pumpkin Pie Spice\*
  - 1 teaspoon Stonemill Crushed Red Pepper
  - 1 teaspoon Stonemill Iodized Salt, plus additional to taste
  - 1 teaspoon Stonemill Ground Black Pepper, plus additional to taste
  - 1 cup Carlini Vegetable Oil, divided
  - ½ cup Fusia Reduced Sodium Soy Sauce
  - 16 ounces Black Angus Top Sirloin Steak
  - 1 red pepper, sliced
  - 1 red onion, sliced
  - 1 pint mushrooms, sliced
  - 1 cup chopped broccoli
  - ½ cup Season's Choice Extra Fine Green Beans
  - 4 cups cooked Earthly Grains Long Grain White Rice
- \*These are Seasonal items that are only in stores for a limited time and may no longer be available.**
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## Directions:

1. Preheat grill to medium-high heat.
2. In a medium bowl, combine spices, ¾ cup oil and soy sauce. Remove 3 tablespoons and reserve. Add steak and marinate for 15 minutes at room temperature.
3. Remove steak from marinade and grill for 3 minutes per side; let rest for 5 minutes. Slice into bite-sized pieces.
4. In a large skillet, heat remaining oil over medium-high heat. Add vegetables and reserved marinade, cook for 5 minutes. Toss in steak and cook for 2 minutes. Season to taste with salt and pepper.
5. Serve over white rice.



Recipe Courtesy of:  
ALDI Test Kitchen