



MONGOLIAN BEEF

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Easy to make & such delicious flavours! Beef turns out so tender, always a hit.

DIRECTIONS:

1. Place beef slices in a bowl, add cornstarch and stir to completely coat.
2. In a bowl, combine the ingredients for the sauce and stir until well combined, set aside.
3. Julienne the carrot and pepper, slice the onions. Thinly slice the beef into bite-sized strips.
4. In a skillet, heat 1 Tbsp oil with 1 Tbsp butter over med/high heat. Add the carrot and peppers, saute to desired tenderness. Remove the vegetables from the skillet.
5. Add 1 Tbsp oil over high heat. Once hot, add the beef and cook about 2 minutes per side.
6. Add the vegetables back into the skillet with the green onion.
7. Pour the sauce and stir to combine. Turn heat to medium/low and cook until the sauce thickens, about 3 minutes.

INGREDIENTS:

1 carrot peeled and julienned

1 red bell pepper sliced into strips

1 Tbsp unsalted butter

2 Tbsp oil divided

1 lb flank steak thinly sliced

1/4 cup cornstarch

Sauce Ingredients-

1 tsp fresh ginger peeled and grated

4 garlic cloves peeled and grated

1/3 cup brown sugar (packed)

1/3 cup water

1/3 cup low-sodium soy sauce

1 tsp Sriracha or added to taste

1/3 cup green onions thickly sliced (from 4 stems)