

BEEF MADE EASY® AD PLANNER
STIR-FRY

EASY ASIAN STIR-FRY – 30 minutes

(Marinating time: 30 minutes)

- 1 lb beef for stir-fry**
- 3/4 cup stir-fry sauce, *divided***
- 1 pkg (16 oz) frozen Asian vegetable mixture**
- 2 tsp vegetable oil**
- 3 cloves garlic, minced**
- 2 tsp sesame seeds, *optional***



1. Marinate beef in 1/4 cup stir-fry sauce in refrigerator 30 minutes.
2. Combine vegetables and 1/4 cup water in large nonstick skillet; cook, covered, over medium heat 7 to 8 minutes or until crisp-tender, stirring occasionally. Remove vegetables; dry skillet.
3. Remove beef; discard marinade. Heat 1 tsp oil in same skillet over medium-high heat until hot. Stir-fry 1/2 of beef and garlic 1 to 2 minutes or until surface of beef is no longer pink; remove. Repeat with remaining oil, beef and garlic.
4. Combine beef, vegetables and 1/2 cup stir-fry sauce in skillet; heat through. Sprinkle with sesame seeds.

4 servings