



## Ginger Lime Beef Stir-Fry



### Ingredients - Serves 4

- 1 pound Certified Angus Beef Sirloin Steak
- 1 cup long grain rice
- 2 tablespoons soy sauce
- 1 tablespoon honey
- 2 teaspoons corn starch
- 1 teaspoon fish sauce
- 1 teaspoon toasted sesame oil
- Juice and zest of 1 lime
- 2 tablespoons peanut or canola oil, divided
- 8 ounces snow peas
- 1 yellow or red bell pepper, seeded and thinly sliced
- 1 tablespoon chopped fresh ginger
- 1 tablespoon chopped fresh garlic
- 1/2 teaspoon crushed red pepper flakes

### Preparation

- ▶ Prepare rice according to package directions; keep warm.
- ▶ In a small mixing bowl, whisk together soy sauce, honey, corn starch, fish sauce, sesame oil, lime zest and juice; set aside.
- ▶ Heat 1-tablespoon peanut oil in wok or large skillet. When oil is hot, add half of steak strips and stir-fry 2 to 3 minutes. Remove strips from skillet and repeat with remaining strips.
- ▶ Add snow peas and bell peppers to skillet, stirring often 1-2 minutes until they begin to soften. Stir in ginger, garlic and red pepper flakes followed by stir fry sauce. Stir in steak strips; serve with rice.

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