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Beef and Bell Pepper Stir-fry

1 Tbsp. cooking oil

340 g flank steak, cut diagonally across the grain into thin slices

1 red, yellow and green pepper cut into thin strips

4 green onion cut into 2" pieces

5 Tbsp. Tropical Teriyaki Sauce

2 tsp. sesame seeds

Heat a large nonstick skillet over medium-high heat. Add oil to pan; swirl to coat. Add steak and cook 2 minutes, searing on one side. Add peppers; cook 2 minutes or until beef loses its pink colour, stirring constantly. Add Tropical Teriyaki Sauce and continue to simmer on low for 2 minutes. Add green onion, toss to coat and sprinkle with sesame seeds.

Tropical Teriyaki Sauce