



## Beef Stir-fry with Hoisin and Teriyaki Sauces



### Ingredients for Family Serving

2 Tbsp.	<b>Classic Hoisin Sauce</b> (Gluten Free Starport 128)
¼ C.	<b>XOX Teriyaki</b> (Starport 217)
2 Tbsp.	Red wine optional
12 oz.	Beef, N.Y. strip steak ½” thick, cubed
½ C.	Red onion, sliced 1”x1”
½ C.	Red bell pepper, cut 1”x1”
½ C.	Green bell pepper, cut 1”x1”
1 Tbsp.	Vegetable oil



### Instructions

1. Marinate sliced beef with 1 Tbsp. **Classic Hoisin Sauce** and set aside about 30 minutes. (Save 1 Tbsp. for cooking)
2. Heat wok (or sauté pan) on high heat, when hot, add oil and beef. Without stirring, sear beef for about 1 minute.
3. Add red onions, red and green bell peppers and sear about 30 seconds, then stir.
4. Add red wine, sauté for 30 seconds then add in remaining **Classic Hoisin Sauce** and **XOX Teriyaki Sauce**.
5. Sauté until steaming hot and serve.