



Sweet and Thick Soy Sauce Steak Stir Fry



Ingredients: Serves 2

- ¼ C. **Sweet and Thick Soy Sauce**
- 12 oz. New York Strip Steak, sliced, 1"x1"x½"
- ¼ C. Red bell peppers, sliced 1" x1"
- ¼ C. Green bell peppers, sliced 1" x1"
- ¼ C. Red onions, sliced 1" x1"
- 2 stalks Green onions, bias cut
- 1 Tbsp. Baby dill, fresh, chopped; save whole sprigs for garnish
- 2 Tbsp. Corn oil
- 2 Tbsp. Red wine

*Alternative delicious flavors: **XOX Teriyaki** (Starport 417), **Teriyaki Glaze Sauce** (Starport 480), and **General Kung Pao Sauce** (Gluten Free Starport 445)



Instructions:

1. Cut meat and vegetables as shown and set aside.
2. Heat pans on high heat; when hot, add oil, then add beef and sear without stirring for 1 minute.
3. Add red onions and red and green bell peppers and sear for about 30 seconds, then stir.
4. Add red wine and sauté for 10 seconds, then **Sweet and Thick Soy Sauce** or **other Starport Sauce** and baby dill.
5. Sauté until meat is cooked according to preference.
6. Remove and serve. Garnish with green onions and baby dill.