



THAI BEEF STIR FRY FOR TWO



INGREDIENTS:

500061	8 oz.	Palo Duro Beef Rib-Eye, trimmings	.20 oz	\$1.60
654040	2 servings	Uncle Bens Converted Rice	.06 oz	\$0.48
080091	1 cup	Markon Broccoli Florets	.11 oz	\$0.33
105013	1 cup	Markon Baby Carrots	.09 oz	\$0.27
165047	½ each	Red Bell Pepper, Julienned	.10 oz	\$0.30
343502	3 oz.	Markon Green Pea	.06 oz	\$0.18
660638	4 oz.	Kikkoman Thai Style Chili Sauce	.13 oz	\$0.65
774074	½ tsp.	McCormick Ground Ginger	.78 oz	\$0.23
380235	2	Minh pork and vegetable egg roll	.34 ea	\$0.68

Cost of Dinner for two	\$4.72
Sale Price of Dinner for two	\$12.99
Food Cost	35%

DIRECTIONS:

In a hot skillet, add the Rib-Eye trimmings, season with a dash of salt and ground ginger. When the meat is almost cooked through, add broccoli florets, baby carrots cut in half, length-wise, green peas, and red bell pepper. Stir fry together with ½ tablespoon of oil. When vegetables become near translucent add Kikkoman Thai chili sauce to the sauté pan and let simmer for 1 to 2 minutes, tossing or turning to mix well with vegetables.

Serve on a plate over prepared white rice or serve family style with rice in separate bowls. Garnish each dish with an egg roll and ½ an ounce of the Kikkoman Thai sauce.

