

Vegetable & Beef Stir-fry

Serves 4

2/3 cup	A1™ Original™ or Zesty Steak Sauce™
1/3 cup	Soya Sauce
2 cloves	Garlic, minced
1 lb.	Stir-fry beef (thin strips)
1	Onions, sliced
1	Red bell peppers cut into 3/4-inch-wide strips
¼ lb.	Oyster, shiitake or crimini mushrooms, sliced
1	Package of International or Chinese-style frozen mixed vegetables
1 Tbs.	Vegetable oil
On Hand	Salt & Pepper

- Mix together A1 Steak Sauce, soya sauce, and garlic in a dish. Add sliced steak, mix and cover. Keep covered in refrigerator for 30 minutes.
- Heat a lightly oiled non-stick pan or wok over medium heat. Remove steak from marinade; reserve marinade. Add beef to pan, and stir-fry for 2-3 minutes. Remove beef from pan and set aside.
- Bring pan back to medium-high temperature. Add onion and stir-fry until softened. Add other vegetables and stir-fry for 2-3 minutes. Reduce heat and cover for 1 minute. Add remaining marinade and coat all vegetables well. Return beef to pan and stir-fry until beef and vegetables are hot
- Serve immediately with rice or fine noodles