



QNE Beef BBQ Teriyaki Recipe

Preparation Time	5
Cooking Time	72
Serving Size	8

Ingredients:

- 1 kg beef, sirloin, sliced thinly
- 1 pouch DEL MONTE Quick 'n Easy BBQ Marinade (200ml)
- 1 1/4 tsp ginger, grated

- 1/2 cup oil
- 1/4 cup leeks, sliced
- 1 tsp sesame seeds, toasted

Preparation:

1. Marinate beef in DEL MONTE Quick 'n Easy Barbecue Marinade and ginger for 1 hour. Drain.
2. Stir-fry beef in batches until cooked.
3. Top with leeks and sesame seeds. Serve.

Chef's Tip

For a stronger ginger flavor, squeeze the grated ginger to extract the juice then add the juice and pulp to the DEL MONTE Quick 'n Easy Barbecue Marinade instead of just mixing the grated ginger into marinade.

Lusog Notes

This recipe contains iron needed for normal metabolism and vitamin A that helps maintain normal vision and healthy skin.

Cooking Skills Needed

- Frying
- Toasting
- Slicing

Cooking Tools

- Chopping Board
- Measuring Cups
- Measuring Spoon
- Spatula