



Sriracha Beef Stir Fry Recipe

Preparation Time	15
Cooking Time	10
Serving Size	5

Ingredients:

- 3 Tbsp oil
- 1/2 cup onion, red, quartered
- 1/2 cup bell pepper, green, cut into chunks
- 1/2 cup bell pepper, red, cut into chunks
- 2 tsp garlic, minced
- 1 tsp ginger, grated
- 500 g beef, tenderloin, sliced into strips
- 1 pack DEL MONTE Tomato Ginisa (30g)
- 4 Tbsp KIKKOMAN Standard Grade Soy Sauce (100ml)
- 2 Tbsp sriracha
- 2 Tbsp sugar, brown

Preparation:

1. Heat oil in a pan and sauté the onions and bell peppers for 1 minute. Set aside.
2. In the same pan, add garlic and ginger then sauté until aromatic. Add the beef and sauté until browned.
3. Add DEL MONTE Tomato Ginisa and sauté for 1 minute.
4. Add soy sauce, sriracha, and brown sugar then stir until well incorporated. Add back the vegetables and serve.

Chef's Tip

Do not overcook the beef to keep it from drying out. Beef tenderloin is a lean cut of beef that is easily overcooked.

Lusog Notes

This recipe is a rich source of protein which is essential for growth and development. It is also high in niacin that helps keep the digestive and nervous systems healthy.

Cooking Skills Needed

- Mincing
- Sautéing
- Slicing

Cooking Tools

- Chopping Board
- Measuring Cups
- Rubber Spatula
- Grater
- Measuring Spoon
- Scissors

