

CookingwithJohni.com



SPICY TERIYAKI BEEF

OVER WHITE RICE

(Serves 6-8)

5 beef cube steaks

(cut in $\frac{1}{2}$ " strips)

2 small green bell peppers

(julienne long strips)

1 small yellow onion

(sliced, slice ring in half)

1 c. soy sauce

1T. olive oil

$\frac{1}{2}$ -1 t. red pepper flakes

$\frac{1}{4}$ - $\frac{1}{2}$ c. Very Very Teriyaki sauce

Jasmine rice

Marinade beef in soy sauce for one hour.

Stir fry beef in 1 T. olive oil until all water is absorbed.

Add peppers, onions, and red pepper flakes.

Fry for approximately 1 minute, until vegetables are soft.

Add teriyaki sauce. Cook 1 minute.

Cover and remove from heat.

Serve over Jasmine rice.

Prep time: 10 minutes

Cook time: 5-8 minutes