

Honey-Gingered Beef Stir-Fry



PREP TIME : 10 MIN

COOK TIME : 6 MIN

SERVES : 4

Ingredients :

- ***1 1/2 lb (750 g) top sirloin, sliced very thinly***
- ***2 tsp (5 mL) cornstarch***
- ***1 tsp (5 mL) fresh ginger, minced***
- ***1 garlic clove, minced***
- ***1 tbsp (15 mL) vegetable oil***
- ***1 jar (355 mL) VH® Teriyaki Stir-Fry Sauce***
- ***1 tbsp (15 mL) liquid honey***
- ***2 tbsp (30 mL) fresh chives, minced (optional)***

Directions :

- 1. Toss beef with cornstarch, ginger and garlic; let sit for 10 minutes.***
- 2. Heat oil in wok or non-stick skillet set over high heat. In batches, add beef. Cook, stirring, until browned. Remove from heat. Repeat with remaining beef. Add all& beef back to wok.***
- 3. Add the VH® Teriyaki Stir-Fry Sauce and honey. Reduce heat and let simmer for 2-3 minutes.***
- 4. Garnish with minced chives and serve with noodles or rice.***

Ginger, honey and VH® Teriyaki Stir-Fry Sauce bring a fresh, exciting taste to this beef stir-fry.