



**PREP TIME : 20 MIN**

**COOK TIME : 15 MIN**

**SERVES : 4**

## ***Ingredients :***

- ***8 Large Flour Tortillas***
- ***8 mushrooms, sliced***
- ***1 red onion, cut into slivers***
- ***1/2 each red, orange, yellow, and green pepper, thinly sliced***
- ***1-1/2 lb (750 g) top sirloin beef, cut into thin strips across the grain***
- ***3/4 cup (175 mL) VH<sup>®</sup> Teriyaki Stir-Fry Sauce***
- ***PAM<sup>®</sup> Cooking Spray***

## ***Directions :***

- 1. Pre-heat oven to 350°F (180°C). Wrap tortillas in foil. Place in hot oven; then turn oven off.***
- 2. Spray large non-stick skillet generously with PAM<sup>®</sup> Cooking Spray; heat over medium-high heat. Add mushrooms, onion, and all of the peppers. Stir-fry for about 5 minutes or until peppers start to soften. Set aside on plate covered in foil to keep warm.***
- 3. Add beef to pan in batches or the pan may get too crowded and the beef may steam. Stir-fry for 3 to 5 minutes or until browned. Stir in VH<sup>®</sup> Teriyaki Stir-Fry Sauce until warmed through.***
- 4. Layer each tortilla with cooked beef and vegetable mixture. Wrap it up to serve. Yum!***

## ***TIP:***

***Serve accompanied by sliced multi-coloured grape tomatoes and fresh avocado slices.***



# Teriyaki Beef Wraps