

# BEEF STIR FRY

Prep Time: 15 minutes | Cook Time: 15 minutes | Servings: 4

## INGREDIENTS

*1 and 1/2-pound skirt steak, cut into 4-inch-long pieces, then cut against the grain into 1/4-inch-thick slices*  
*1/4 pound snow peas or green beans*  
*1 12-ounce can baby corn, drained*  
*6 ounces fresh mushrooms sliced*  
*2 cloves garlic grated*  
*1 bunch scallions, thinly sliced*  
*1 serrano chile pepper, seeded and finely chopped*  
*1/4 cup low sodium soy sauce*  
*2 tablespoons freshly squeezed lime juice (1 to 2 limes)*  
*2 tablespoons olive oil*  
*2 teaspoons sugar*  
*Salt and freshly ground pepper*



## INSTRUCTIONS

Season the steak with salt and pepper. In a medium bowl, whisk together the soy sauce, chile pepper, sugar and lime juice until the sugar is dissolved. Add the beef, toss to coat and set aside. In a large skillet over medium-high heat, heat the oil until shimmering, about one minute. Add the beef and cook, stirring, until cooked through, three to five minutes. Remove the beef from the skillet and set aside. Allow the liquid in the pan to reduce until thickened, about four minutes. Add the garlic and scallions and cook one minute more. Add the mushrooms and cook for two to three minutes more. Add the snow peas, baby corn and bell pepper and continue cooking until all vegetables are crisp-tender, about two minutes. Return the beef to the skillet and toss to combine.