



Naturally Raised. Naturally Delicious.
RANCH STEAK STIR FRY

Ingredients

Stir Fry Marinade

2 Tbsp Extra Virgin Olive Oil

Juice of 1 Lime

1 Tsp Fresh Ginger, Grated

1lb Ranch Steak, trimmed

1 Tbsp Sesame Oil

1 Tbsp Extra Virgin Olive Oil

Salt & Pepper to Taste

Stir Fry Vegetables

1 Cup Broccoli Florets

1 Cup Sugar Snap Peas

1 Cup Carrots, Sliced

1 - 1 1/2 Cup Stir Fry Sauce

2 Cups Sticky White Rice

Sesame Seeds

Directions

1. Prepare the marinade by mixing 2 Tbsp extra virgin olive oil, fresh lime juice, and ginger.
2. Trim the Ranch Steak in 1/2" slices, cutting on the bias. Place the sliced steak in a ziplock bag and cover with marinade. Refrigerate for 1-2 hours to allow the steak to marinate.
3. While the steak marinates, slice the carrots and steam the broccoli, carrots, and sugar snap peas for 2 minutes. You can also use frozen stir fry vegetables. Thaw and bring to room temperature while the steak marinates. Cook the rice according to instruction on the package.
4. In a hot skillet, add the sesame and olive oil. Quickly sear the beef strips, cooking 2 minutes per side. Remove beef from pan. Add white wine to pan to deglaze. Pour in marinade mixture and simmer for 2 minutes. Return beef to pan and add stir fry sauce.
5. Stir fry or saute together for 1 minute. Add vegetables and stir, coating the vegetables in the sauce mixture. Serve over sticky rice and garnish with sesame seeds.

Serves: 4

Prep Time: 30 Minutes

Marinade Time: 2 Hours

Cook Time: 15 Minutes



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