



Wok Seared New York Strip Steak with Leeks



Ingredients: Serves 2

- ¼ C. **Garlic Sesame Sauce** (Starport 209)
- 12 oz. New York strip steak, strips, 1"
- 3 stalks Leeks, use white part only, sliced lengthwise into strips, ¼" wide
- 1 ea. Red bell pepper, strips ½"x2"
- 3 Tbsp. Extra virgin olive oil

Option: Serve with rice or pasta



Instructions:

1. Cut and marinate steak with 1 Tbsp. of **Garlic Sesame Sauce** and 1 Tbsp. olive oil about 15 minutes or more.
2. Cut and discard green part of leeks and slice leek heads into ¼" wide strips.
3. Cut red bell peppers and set aside.
4. Heat a wok on high heat, when hot, add oil. When oil just begins to smoke, lay steak strips in wok evenly without stirring. Sear for 45 seconds on one side.
5. Add in leeks and bell peppers and stir.
6. Sauté about 2 minutes for medium rare (cook longer according to preference).
7. Add 3 Tbsp. **Garlic Sesame Sauce**, let sauce reduce slightly and caramelize then remove and serve.