



Beef Steak with Spicy Szechuan Sauce



Ingredients: Serves 2

- ¼ C. **Spicy Szechuan Sauce** (Starport 322)
- 12 oz. New York Strip Steak, sliced, 1" x 1" x ½"
- ¼ C. Red bell peppers, sliced 1" x 1"
- ¼ C. Green bell peppers, sliced 1" x 1"
- ¼ C. Red onions, sliced 1" x 1"
- 2 stalks Green onions, bias cut
- 1 Tbsp. Baby dill, fresh, chopped, save whole sprigs for garnish
- 2 Tbsp. Corn oil
- 2 Tbsp. Red wine

*Alternative delicious flavors: **XOX Teriyaki** (Starport 217), **Spicy Red Hunan Sauce** (Gluten Free Starport 212) and **General Kung Pao Sauce** (Gluten Free Starport 345)



Instructions:

1. Cut meat and vegetables as shown and set aside.
2. Heat pan on high heat, when hot, add oil, then add beef and sear without stirring for 1 minute.
3. Add red onions, red and green bell peppers and sear about 30 seconds, then stir.
4. Add red wine, sauté 10 seconds then add **Spicy Szechuan Sauce** or **other Starport Sauce** and baby dill.
5. Sauté until meat is cooked according to preference.
6. Remove and serve. Garnish with green onions and baby dill.