

STEAK & ZUCCHINI STIR FRY



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Olive or Avocado Oil	2½ Tbsp.	Green Onion, Thinly Sliced	½ Cup
Sirloin Steak, Thinly Sliced	1 lb.	Ground Ginger	¼ Tsp.
Salt	1 Tsp.	Garlic Powder	¼ Tsp.
Black Pepper	1 Tsp.	Coconut Aminos	¼ Cup
Medium Zucchini, Sliced Into Half Moons	3 Medium	White Vinegar	1 Tbsp.



PREPARATION

- Season the thinly sliced steak with salt and black pepper.
- Heat a large skillet or wok over medium-high heat with 1 tablespoon of olive or avocado oil.
- Once the oil is hot, add the steak to the skillet and cook for 2-3 minutes per side, until browned and cooked through. Remove from the skillet and set aside.
- Add the remaining oil to the skillet and add the sliced zucchini. Stir-fry for 2-3 minutes until they are tender but still firm.
- Add the green onion, ground ginger, and garlic powder to the skillet. Stir-fry for another minute.
- Add the cooked steak back to the skillet, along with the coconut aminos and white vinegar. Stir-fry for another minute or two, until everything is heated through and coated in the sauce.
- Serve the steak and zucchini stir-fry hot and enjoy!