



BEEF & VEGETABLE RICE NOODLE BOWL



INGREDIENTS

ITEM

- Thinly Sliced Sirloin Steak
- Dry Rice Noodles
- Bok Choy, sliced
- Red Bell Pepper, sliced
- Carrots, thinly Sliced
- Green Onion Tops
- Tamari
- Sesame Oil
- Fresh Ginger, grated
- Maple Syrup
- Rice Vinegar
- Garlic-infused Olive Oil

QUANTITY

- 5 Oz.
- 2 Oz.
- ½ Cup
- ½ Cup
- ¼ Cup
- 2 Tbsps.
- 1 Tbsp.
- 1 Tsp.
- 1 Tsp.
- 1 Tsp.
- 1 Tsp.
- ½ Tsp.

SERVING SIZE

1



PREPARATION

- ✔ Cook rice noodles according to package directions. Drain and rinse with cool water.
- ✔ Whisk together tamari, sesame oil, ginger, maple syrup, rice vinegar, and garlic-infused olive oil.
- ✔ Heat a skillet over medium-high heat.
- ✔ Add steak and cook for 2-4 minutes until browned and cooked to your preference.
- ✔ Remove steak and set aside.
- ✔ Add bok choy, bell pepper, and carrots to the skillet and sauté until tender-crisp.
- ✔ Return steak to the pan and add the sauce.
- ✔ Toss everything together until coated.

- ✔ Serve over rice noodles and garnish with green onion tops.