

Beef Teriyaki Rice Bowl

2 pounds boneless beef top sirloin about 1 inch thick

Steamed vegetables of your choice (Carrots, celery, broccoli, onion etc.)

1/2 cup Kim's Gourmet Gluten-Free, Spicy or Original Teriyaki sauce

3 Tsp cornstarch

3 Tbsp oil

Cut beef into 1/2 inch strips If you prefer smaller pieces cut your stripes in half (Go across the grain for tender meat).

Marinate beef and 1/4 of your 1/2 cup of Kim's Gourmet sauce of choice in a zip lock bag or sealed container.

Turn over several times to make sure beef is coated nicely with sauce.

Marinate anywhere from 1/2 to 3 hours. Mix remaining teriyaki sauce with 1/4 cup of water and whisk in cornstarch. Heat oil in large skillet or wok over medium high heat and add your marinated beef and sauté for approximately 1 to 2 minutes.

Add teriyaki mixture stirring for about another minute or until sauce thickens. In a bowl place your rice, beef mixture and then your steamed vegetables on top.