

Kung Pao Beef

1 pound flank steak, partially frozen and cut length wise into 2 strips, take each strip and thinly slice across the grain into bite size pieces.

Marinade for steak:

½ teaspoon salt

1 egg white

1 tablespoon cornstarch

Combine and toss with meat and set aside.

½ small yellow onion-diced

2 medium carrots-cleaned and diced

2 stalks celery-diced

1 green pepper-diced

1 can water chestnuts-drained (sliced or diced)

1 jar **Oriental Secrets Kickin Kung Pao Sauce**

½ cup dry roasted peanuts

Preheat skillet or wok over high heat, add 2 tablespoons vegetable oil. Rotate wok or skillet to coat bottom.

1. Stir fry beef, until loses its pink color and set aside in serving bowl.
2. Reheat wok or skillet with 2 tablespoons vegetable oil.
3. Add all vegetables and stir fry 3-5 minutes.
4. Stir in cooked beef with vegetables.
5. Pour on Oriental Secrets Kickin Kung Pao Sauce and simmer for 2 minutes.
6. Add dry roasted peanuts and stir.

Serve over steamed rice.

Makes 4-6 servings