



Stir-Fried Beef with Asian Vegetables

- 2 Tbsp. vegetable oil
- 1 lb. fresh or frozen stir-fry vegetables
- 1 lb. flank steak, cut into thin strips
- 1/4 cup hoisin sauce or other pre-made stir-fry sauce
- 1/2 cup Almond Accents® Original Oven Roasted sliced almonds
- 4 cups cooked white rice

In a sauté pan, heat oil over medium-high heat. Add vegetables and sauté for 4 to 5 minutes, stirring frequently. Push vegetables to sides of pan and add beef. Cook beef without stirring for 1 minute, allowing it to brown nicely. Reduce heat to low; stir sauce into vegetables and meat. Cook for 1 to 2 minutes or until heated through. Stir in Almond Accents, reserving 1 tablespoon for garnish. Serve with cooked rice; garnish with remaining almonds.

Makes 4 servings

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Preparation Time : 30
minutes