

THRIVE

KOREAN BEEF

1/2 c. Thrive Shredded Beef
2 T. Thrive Green Peas
2 T. Thrive Red Bell Peppers
1/4 c. Thrive Broccoli
1 T. Thrive Chopped Onions
1/8 tsp. Thrive Chef's Choice
1 tsp. Garlic Powder
1/8 tsp. Crushed Red Pepper
1 tsp. Ground Ginger
1 tsp. Cornstarch
2 T. Brown Sugar

In a medium saucepan combine 1/2 T. butter, 1 c. water, and 2 T. soy sauce. Pour in contents of jar and bring to a boil. Let simmer for 12-15 minutes.

In a separate pan cook 1-2 cups of rice. Pour beef mixture over rice and serve!

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