

# THRIVE

## KOREAN BEEF

1 c. Thrive Shredded Beef  
1/4 c. Thrive Green Peas  
1/4 c. Thrive Red Bell Peppers  
1/2 c. Thrive Broccoli  
2 T. Thrive Onion Slices  
1/4 tsp. Thrive Chef's Choice  
1/2 T. Garlic Powder  
1/4 tsp. Crushed Red Pepper  
1/2 T. Ground Ginger  
1/2 T. Cornstarch  
1/3 c. Brown Sugar

In a medium saucepan combine 1 T. butter, 2 c. water, and 1/3 c. soy sauce. Pour in contents of jar and bring to a boil. Let simmer for 12-15 minutes.

In a separate pan cook 2-3 cups of rice. Pour beef mixture over rice and serve!

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