

THRIVE

KUNG PAO BEEF

1 tsp. Thrive Garlic
2 T. Green Chili Peppers
1/4 c. Thrive Onion Slices
1/4 c. Thrive Red Bell Peppers
1/4 c. Thrive Green Bell Peppers
1/2 c. Thrive Beef Dices
1/4 c. Roasted Peanuts

2 T. Soy Sauce
1/2 T. BBQ Sauce
1/2 T. Sesame Oil
1/2 T. White Sugar
1/2 T. Cornstarch
2 T. Water

Put 1 T. vegetable oil into a frying pan. Add first 6 ingredients and saute for 1-2 minutes. Add 1/2 c. of water and allow to hydrate. Meanwhile combine sauce ingredients in small dish. Pour over beef mixture and add peanuts. Heat for 2-3 minutes or until sauce is thickened.

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