



Asian Peanut Beef & Noodles for Two

Delicious and easy!

Servings: 2 Servings

- 1/4 lb. (4 oz.) spaghetti, broken in half, uncooked
- 1-1/2 cups sugar snap peas
- 1/2 cup red pepper strips
- 1/4 cup Light Catalina Dressing
- 1/2 lb. (8 oz.) well-trimmed boneless beef sirloin steak, cut into thin strips
- 1Tbsp. Creamy Peanut Butter
- 1Tbsp. lite soy sauce
- 2 green onions, sliced
- 1/4 cup chopped Dry Roasted Peanuts



COOK spaghetti as directed on package, adding snap peas and red pepper to the cooking water for the last 2 min. of the spaghetti cooking time.

MEANWHILE, heat dressing in large skillet on medium-high heat. Add meat; stir-fry 3 min. or until meat is barely pink in center. Add peanut butter and soy sauce; stir-fry 1 min. or until sauce thickens.

DRAIN spaghetti and vegetables. Add to skillet; toss with meat mixture. Stir in green onions; sprinkle with peanuts.



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