



TABLE & TWINE



MONGOLIAN BEEF

Beef



Mongolian
Sauce



Jasmine
Rice



Veggies



Yum Yum
Sauce



STEP 1 Heat a sauté pan over medium heat and add two tablespoons of your preferred cooking oil. Once the sauté pan is hot, add beef to the pan and sauté for 3-5 minutes, until the beef is hot or reaches 155°.

STEP 2 When the beef is cooked, add the vegetable mixture to the pan and sauté for 1-2 minutes or until the vegetables are tender.

STEP 3 When the vegetables are tender, add Mongolian sauce to the pan and heat 1-2 min until simmering.

STEP 4 Meanwhile, transfer rice to a microwave-safe bowl and add 1-2 tablespoons of water. Microwave on high for 2-3 minutes, stirring occasionally until hot.

STEP 5 Transfer your rice to your preferred serving dish and place beef and vegetables over rice and serve with yum yum sauce. Garnish with sesame seed and green onion. Serve immediately.