

GUASTELLO'S VILLAGE MARKET

Beef, Shiitake and Snow Pea Stir-Fry

Serves 4

Ingredients

1 1-pound top sirloin steak, cut into 2-inch-long, 1/4-inch-thick slices
1 tablespoon Asian sesame oil
1 tablespoon minced peeled fresh ginger
12 ounces fresh shiitake mushrooms, stemmed, thickly sliced
8 ounces snow peas
1 bunch green onions, sliced, divided
1 cup fresh cilantro leaves, divided
5 tablespoons hoisin sauce
2 teaspoons chili-garlic sauce
1/4 teaspoon Chinese five-spice powder

DIRECTIONS:

Sprinkle beef with salt and pepper. Heat oil in large nonstick skillet over medium-high heat. Add ginger and mushrooms; stir-fry until mushrooms are tender, about 3 minutes. Add beef to skillet; stir-fry until beef browns but is still pink in center, about 1 minute. Add snow peas, half of green onions, and half of cilantro; stir-fry 1 minute. Stir in hoisin, chili-garlic sauce, and five-spice powder; sauté until peas are crisp-tender, 1 to 2 minutes. Season with salt and pepper. Transfer to bowl. Sprinkle with remaining green onions and cilantro.

Credit: bonappetit.com