



Spicy Teriyaki Beef Stir Fry

Ingredients

2 packages of Nissin CHOW MEIN Spicy Teriyaki

Beef Flavor noodles

2 tablespoons Olive oil (or vegetable oil)

1 teaspoon chopped Garlic

4 oz. Beef Loin tri tip steak sliced

½ Onion sliced

½ cup Broccoli florets

4 Mushrooms sliced

Green Onions chopped

½ cup Bean sprouts

Splash of Worcestershire Sauce

Dash of Pepper



Cooking Directions

Prepare CHOW MEIN following the cooking directions on the package. While Chow Mein is cooking, heat 1 tablespoon of oil in a medium skillet. Stir in beef and a splash Worcestershire sauce. Cook for about 3 minutes and set aside. Add remaining tablespoon of oil to skillet. Add garlic, onions, broccoli, mushrooms, green onions, and bean sprouts. Cook for 3-4 minutes and add a dash of pepper. Combine Chow Mein, beef, and vegetables. Serve hot.

Serves 4 Cooking and Preparation Time – 15 Minutes