

PF Chang's Mongolian Beef Copykat Recipe

Ingredients:

2 pounds	boneless beef sirloin or beef top round steaks (3/4" thick)
3 tablespoons	cornstarch
1	beef bouillon cube + 1 cup of water to make broth (can substitute with 1 cup beef broth)
½ cup	soy sauce
2 tablespoons	sugar
2 tablespoons	olive oil
1 head	chinese cabbage (bok choy), thinly sliced or broccoli slaw (I used broccoli slaw because I love it)
1 medium	red pepper, cut into 2" - long strips
1 medium	orange pepper, cut into 2" - long strips
2 medium	green onions, chopped finely
2 cups	hot cooked regular brown rice

Directions:

1. Cut beef into thin strips.
2. In bowl, mix together cornstarch, broth, soy sauce, and sugar.
3. Over high heat in skillet or wok, heat 1 tablespoon of oil. Stir fry beef until browned in 2 batches, remove beef from skillet.
4. Add tablespoon olive oil to skillet and add in cabbage or broccoli slaw, peppers, and green onions.
5. Stir fry veggies over medium heat until tender-crisp, remove from skillet and set aside.
6. Add in cornstarch mixture and cook over medium heat until it comes to a boil, stirring constantly.
7. Return meat, and veggies to skillet or wok and heat through.
8. Serve with rice & enjoy!