Beef Stir Fry Makes 6—1 cup servings

- 1 pound round steak, trimmed
- 1 Tablespoon oil
- 1 Tablespoon soy sauce, reduced sodium
- ½ teaspoon garlic powder
- ½ teaspoon cornstarch
- 16 ounces frozen vegetables, any type
- 1. Preheat oil in large nonstick skillet or wok on high heat.
- 2. Slice steak thinly into bite sized pieces. Put in skillet to brown.
- 3. Reduce to low heat and simmer for 10 minutes.
- 4. Combine soy sauce, garlic powder and cornstarch in small bowl.
- 5. Stir in vegetables and soy sauce.
- 6. Allow to steam until tender.
- 7. Serve over rice.