

# Cooking with Johni.com



## **SPICY TERIYAKI BEEF OVER WHITE RICE**

(Serves 6-8)

- 5 beef cube steaks  
(cut in ½" strips)
- 2 small green bell peppers  
(julienne long strips)
- 1 small yellow onion  
(sliced, slice ring in half)
- 1 c. soy sauce
- 1T. olive oil
- ½-1 t. red pepper flakes
- ¼-½ c. Very Very Teriyaki sauce
- Jasmine rice

Marinate beef in soy sauce for one hour.  
Stir fry beef in 1 T. olive oil until all water is absorbed.  
Add peppers, onions, and red pepper flakes.  
Fry for approximately 1 minute, until vegetables are soft.  
Add teriyaki sauce. Cook 1 minute.  
Cover and remove from heat.  
Serve over Jasmine rice.

Prep time: 10 minutes  
Cook time: 5-8 minutes