

Mandarin Beef (for 8)

Recipe Cookbook: Tupperware Recipes

Prep Time: 5 minutes

Cooking Time: 10-15 minutes

INGREDIENTS:

1/4 C reduced-sodium soy sauce	Orange zest
2 garlic cloves, minced	12 oz beef, uncooked strips
1 TBS vegetable oil	1/4 tsp crushed red pepper flakes
One 10 oz package Cole slaw (mix)	1 C fresh bean sprouts
2 scallions, sliced thin	8 flour tortillas
2 tsp cornstarch, stirred into 2 TBS of cold water	
Chinese mustard, or plum sauce	

DIRECTIONS:

1. In medium bowl, stir together first 3 ingredients. Add beef; let stand at room temperature 30 minutes. In large skillet or wok, heat oil over high heat. Add beef mixture & red pepper flakes; stir-fry 2 minutes. Add slaw mix, sprouts & scallions; continue to stir-fry 2-4 minutes, till beef is cooked & vegetables are barely crisp tender.
2. Cool slightly, then transfer to Rock 'N Serve™ Medium Deep rectangular container. Apply seal with rocker vent in closed position. Freeze up to 2 months or refrigerate up to 2 days.
3. To serve from freezer, rock vent to open. Defrost (30% power) 13-16 minutes till mixture is stirrable; stir, then stir in cornstarch mixture. Re-apply seal with vent open; heat on Medium High (70% power) 12-15 minutes, stirring once, till heated through & sauce is thickened. From refrigerator, stir beef mixture, then stir in cornstarch mixture. Re-apply seal with vent open. Microwave on Medium High (70% power) 10-14 minutes, stirring once, till heated through & sauce is thickened.
4. While beef is reheating, preheat oven to 350° F. Wrap tortillas in foil - place in oven 10-15 minutes to warm. To serve, spread mustard or plum sauce on each tortilla; top with heated beef mixture & fold tortilla in half.