

Basil Beef Stir-Fry

Sauce:

- 3 Tbsp. brown sugar
- 5 Tbsp. soy sauce
- 2 tsp. fish sauce
- 2 tsp. sambal oelek (chili paste)
- 2 Tbsp. water

Beef etc:

- 1 lb. lean ground beef
- 1 red bell pepper, seeded and sliced
- ½ large yellow onion, sliced
- 3 garlic cloves, minced
- 2 large handfuls of fresh basil leaves, whole or sliced
- White rice, for serving

Prepare the sauce: In a medium bowl, whisk together all the sauce ingredients and set aside.

In a large skillet over medium-high heat, brown ground beef and break up into small pieces.

Add the bell pepper, onion, and garlic. Cook until ground beef is cooked through and vegetables are tender, so the dish reaches at least 160 degrees F, about 7 minutes.

Add the basil leaves, then pour in the sauce. Stir to combine and let simmer for 2 to 3 minutes.

Remove from the heat and enjoy over a bowl of white rice. Makes 4 servings.

Source: Julie Chiou tablefortwoblog.com by way of Costco Magazine