



KOREAN BBQ CRUNCHERO FAJITA STIR FRY



Korean BBQ Style Beef Rolled Tacos are topped with a stir fry made of onions, bell peppers, jalapenos, and lime. And served with a sweet pineapple teriyaki dipping sauce.
Yield: 3 Servings

Ingredients:

9 Each	Korean BBQ Style Beef Rolled Tacos [#6910065], Prepared According to Package Directions	1 Each	Jalapeno, seeded
1 Each	Red Pepper, seeded and sliced into strips	2 Cloves	Garlic, minced
1 Each	Green Pepper, seeded and sliced into strips	3 Tbsp.	Vegetable Oil
1 Each	Yellow Pepper, seeded and sliced into strips	1 tsp	Cumin, Ground
1 Each	White Onion, sliced into strips	1 tsp	Chili Powder, ground
		To Taste	Salt and Pepper
		To Taste	Sour Cream
		To Taste	Pineapple Teriyaki Sauce

Directions:

1. Add all of the peppers, onion and jalapeno into a mixing bowl.
2. Coat the vegetables with the garlic, spices and oil.
3. Preheat a large skillet over high heat.
4. Add the vegetables to the skillet and stir occasionally until they begin to soften and char.
5. Place the vegetables on a serving plate and top with **Korean BBQ Style Beef Rolled Tacos** and serve with sour cream and pineapple teriyaki.

