

Mild Teriyaki Beef

Since launching this new recipe on our Spring/Summer Menu we have been inundated with requests for the recipe so thought we had better share it with our customers!

Portions 5

Ingredients	300g	Minced Beef
	5g	Garlic Puree
	100g	Diced Mixed Peppers
	100g	Diced Onions
	200ml	Milk
	75g	Teriyaki Sauce

Method

1. Fry off onions and mince until brown and drain off excess fat.
2. Add peppers and continue to cook until soft.
3. Add the garlic puree.
4. Add the teriyaki sauce and simmer for 10 minutes.

Serve with steamed fluffy rice

