

Featuring Tennessee Gourmet® Products

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**Orange Sesame Beef Stir-Fry**

1 cup orange juice	4 tsp. sesame seeds toasted, divided
¼ cup Tennessee Gourmet® Sensual Salad Dressing Plus	8 cups cut-up vegetables, such as broccoli flowerets, sugar snap peas, sliced onion and red bell pepper strips
¼ tsp. ground red pepper or cayenne	1 Tbsp. cornstarch
1 pound boneless beef sirloin steak, cut into thin strips	1 tsp. sugar
2 Tbsp. Extra Virgin Olive Oil (EVOO)	Salt and pepper to taste

Mix orange juice, salad dressing and red pepper in small bowl. Place meat in large re-sealable plastic bag or glass dish. Reserve half of the marinade. Pour remaining marinade over beef. Refrigerate thirty minutes or longer for more flavor.

Heat EVOO in large skillet on high heat. Add beef and 3 teaspoons of the toasted sesame seeds; stir-fry 3 minutes or until beef is no longer pink. Remove beef from skillet. Add vegetables; stir-fry 3 to 5 minutes or until tender-crisp.

Mix reserved marinade with cornstarch and sugar. Add to skillet; stirring constantly, bring to boil on medium heat and boil 1 minute. Return beef to skillet. Cook until heated through. Sprinkle with remaining 1 tsp. toasted sesame seeds. Serve over rice.

**Note:**

*How to toast sesame seed: Heat small skillet on medium heat. Add sesame seed; cook and stir 2 minutes or until golden brown and fragrant. Immediately pour out of hot pan to avoid over-toasting*