

East Meets Tex-Mex Steak Stir Fry

2 tablespoons soy sauce	1 medium red or green pepper cut into thin strips
1/3 cup water	1 cup sliced fresh mushrooms
1/2 cup picante sauce or salsa	6 green onions cut into 3/4 inch pieces
1 tablespoon corn starch	1 garlic clove, minced
1/2 teaspoon ground ginger	
3 tablespoons vegetable oil	
1 pound beef round steak cut into strips (1 1/2 x 1/4 x 1/4)	Hot cooked rice

Combine soy sauce, water, picante sauce (or salsa), corn starch and ginger in small bowl; set aside. In large skillet, over high heat, heat 2 tablespoons of oil until hot. Add meat and stir fry 1-2 minutes; remove with slotted spoon and set aside. Drain skillet if necessary. Heat remaining tablespoon of oil in skillet. Add peppers, mushrooms, onions and garlic to skillet; stir fry 3 minutes. Return meat to skillet. Stir picante sauce (or salsa) mixture and pour into skillet. Cook and stir about 1 minute or until sauce thickens. Serve over hot rice. Makes 4 servings.