



P.F. CHANG'S
HOME MENU

MONGOLIAN STYLE BEEF

Tender beef marinated in P.F. Chang's® Mongolian Style BBQ Sauce, then stir fried with garlic and button mushrooms and finished with sliced green onions

- 10 MINUTES
PREP TIME
- 250 MINUTES
TOTAL TIME
- 4 SERVINGS
(ABOUT 1 CUP EACH)

INGREDIENTS

1 pound boneless beef top sirloin or flank steak,
cut into thin strips

3/4 cup P.F. Chang's® Mongolian Style BBQ Sauce,
divided

1 tablespoon vegetable oil

2 teaspoons minced fresh garlic

1 cup sliced fresh button mushrooms

5 green onions, cut into 3-inch strips

NUTRITION INFORMATION

Amount Per Serving	% Daily Value*
Calories 270	
Total Fat 8g	13%
Saturated Fat 2g	12%
Cholesterol 69mg	23%
Sodium 747mg	31%
Carbohydrate 2g	1%
Dietary Fiber 1g	3%
Sugars 16g	2%
Protein 26g	53%

Vitamin A 4% • Vitamin C 7% • Calcium 3% • Iron 15%

* Percent Daily Values are based on a 2,000 calorie diet.

DIRECTIONS

STEP ONE

Place steak in resealable bag with 1/2 cup Mongolian Style BBQ Sauce; press air out of bag and close. Refrigerate 4 hours, or overnight.

STEP TWO

Heat vegetable oil in large skillet over medium-high heat. Add garlic and cook until fragrant, about 30 seconds. Add mushrooms; cook and stir about 2 minutes. Add beef to skillet, leaving extra marinade in bag. Cook until almost browned, about 3 minutes.

STEP THREE

Add remaining 1/4 cup Mongolian Style BBQ Sauce; cook until beef is just done and sauce is thickened, about 1 minute. Stir in green onions, remove from heat and serve.

COOK'S TIP

P.F. Chang's® Mongolian Style BBQ Sauce also makes a terrific dipping sauce or glaze.