

# THE STIR FRY CUCUMBER WOKA™



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## CUCUMBER & BEEF STIR FRY

### INGREDIENTS

**2 PURE FLAVOR® WOKA™**  
**CUCUMBERS, sliced in half moons**  
**3 PURE FLAVOR® SWEET BELL**  
**PEPPERS, cut into strips**  
**1 GREEN ONION, finely sliced**  
**1 CUP SNOW PEAS**  
**1 CUP BABY CORN**  
**1 CUP WATER CHESTNUTS**  
**1 CUP BROCCOLI FLORETS**  
**¼ CUP LIGHT SOY SAUCE**  
**2 TBSP BROWN SUGAR**  
**1 TBSP CANOLA OR PREFERRED**  
**NEUTRAL COOKING OIL**  
**1 TBSP CORN STARCH**  
**SESAME SEEDS, to taste**

### DIRECTIONS

- 1 In a large bowl, add beef, soy sauce, garlic, ginger and corn starch. Mix until combined and set aside.
- 2 Add oil to a wok or large skillet on medium heat. Add beef mixture and cook for 5 minutes or until golden.
- 3 While beef is cooking, prepare ramen noodles according to package instructions. Once cooked, remove from heat, rinse under cold water, and set aside.
- 4 Add cucumbers to the beef and cook for 1 minute, then stir in noodles.
- 5 Remove from heat and serve with sesame seeds and green onions.



**20 min**

10 min | 10 min  
PREP. | COOKING



**4**



**easy**

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