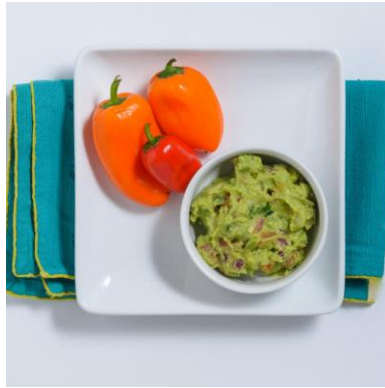


## Lunch – Whole 30

### 15-MINUTE PEPPER STEAK SAUTÉ

**\$7.54/SERVING EST**



Ingredients and groceries scaled from original 2 servings

1 7/8 lb. beef tenderloin cut into cubes

3 red bell peppers chopped

3 onions sliced

6 tablespoons hoisin sauce

Pinch black pepper

**Prep: 5 mins      Cook: 10 mins**

1. Place beef in non-stick skillet over medium to high heat. Add water or stock to braise. Do not allow to dry out, but use minimum liquid. Cook until all sides are brown.
2. Add cracked pepper, bell pepper, and onion; cook about 1 minute until vegetables are crisp-tender.
3. Stir in hoisin sauce; cook and stir about 1 minute or until hot.

## **PEPPERS AND GUACAMOLE**

**\$2.05/SERVING EST**

Ingredients and groceries scaled from original 1 serving

20 mini bell peppers

1 ¼ cups guacamole

**Prep: 2 mins**

1. Wash mini bell peppers. Serve with guacamole.