



servings: 12 | **prep time:** 1 hour | **cook time:** 15 minutes | **cut:** flat iron | **method:** pan-sear

sesame-soy steak stir-fry on wonton crisps

Tired of making the same appetizer? Go bold with Asian-marinated flat iron steak that's pan-fried and served atop crispy wontons.

STIR-FRY ON WONTON CRISPS:

- 1 *Chairman's Reserve*® Beef flat iron steak (about 1 ½ pounds)
- 2 tablespoons white sesame seeds
- ½ cup vegetable oil
- 12 frozen wonton wrappers, thawed
- 1 medium red bell pepper, thinly sliced (optional)

MARINATED CUCUMBERS:

- 1 cup cucumber, diced and seeded
- 2 tablespoons sugar
- ½ cup rice vinegar

SESAME-SOY MARINADE:

- ¼ cup soy sauce
- ¼ cup finely chopped green onions
- 2 tablespoons water
- 2 tablespoons packed brown sugar
- 1 ½ tablespoons dark sesame oil
- 1 teaspoon minced garlic
- 1 teaspoon minced fresh ginger
- ¼ teaspoon black pepper

DIRECTIONS:

1. Prepare marinated cucumbers by whisking sugar and rice vinegar in medium bowl until sugar is dissolved. Stir in seeded cucumbers; place mixture in food-safe plastic bag. Close bag securely and marinate in refrigerator 1 hour. Drain cucumbers in large colander; discard marinade.
2. Prepare toasted sesame seeds. Heat large nonstick skillet over medium heat until hot. Add sesame seeds. Cook and stir 5 minutes or until seeds are lightly toasted and golden. Set aside until ready to use.
3. Cut beef steak lengthwise in half, then crosswise into ¼" strips; set aside. Combine Sesame-Soy Marinade ingredients in medium bowl. Place beef strips and marinade in food-safe plastic bag; toss to coat. Close bag securely and marinate in refrigerator 30 minutes.
4. Meanwhile, heat ½ cup oil in large nonstick skillet over medium-high heat until hot. Fry 3 wonton wrappers 15 seconds per side or until crispy; drain on paper towels. Repeat with remaining wonton wrappers.
5. Remove beef strips from marinade; discard marinade. Heat pan over medium heat until hot. Add ½ of beef; stir-fry 1 to 2 minutes or until outside surface of beef is no longer pink. (Do not overcook.) Repeat with remaining beef. Evenly divide beef strips over wonton crisps; top beef with 1 tablespoon marinated cucumbers and ½ teaspoon toasted sesame seeds. Garnish plate with red bell pepper strips, if desired.

servings: 1 | **calories:** 200 | **total fat:** 12g | **sodium:** 125mg | **total carbohydrate:** 10g | **protein:** 13g