**Mom's Famous Pepper Steak**
Serves 4-5

1 T. olive oil
1.5 lbs. sirloin steak, cut into strips (pre-packaged as "stir fry" meat)
1 onion, thinly sliced
3 cloves garlic, minced
1-2 green bell peppers, thinly sliced
1 can beef broth
1 T. cornstarch
3 T. soy sauce
1 large package of pre-sliced button mushrooms
Cooked rice

Coat a large pan/pot set over high heat with oil. Brown meat for about 5 minutes. Remove from pan and set aside on a paper towel-lined plate to drain. Reduce heat to medium. Add onions to pot and let cook for about five minutes, stirring frequently, until translucent. Add garlic, peppers, and mushrooms. Cook for another five minutes, stirring frequently, until soft. In a separate bowl, stir cornstarch into beef broth. Add slowly to pot. Bring to a boil then reduce heat to low. Add the meat back in and simmer until the sauce is thick. Serve over rice and enjoy!

**Asian Lettuce Wraps a la N. Hahn**
Serves 4

2 heads Boston lettuce
1lb. ground turkey
1 c. shredded carrots
2 cloves garlic, minced
2 T. ginger, minced
2 T. hoisin sauce/Tamari orange sauce
3 T. low sodium soy sauce
2 T. chopped green onions
Dry roasted peanuts, for topping

Wash and dry each leaf of lettuce. Set aside. In a nonstick pan set over medium-high heat, brown the ground turkey. Add garlic, ginger, carrots. Add sauces. Stir and simmer 10 min. Stir in green onions. Spoon meat mixture in lettuce leaves. Top with roasted peanuts and enjoy!

**Cucumber Salad**

1 cucumber, peeled and diced
1 T. rice wine vinegar
1 tsp. minced garlic
¼ tsp. salt
1 T. cilantro

Toss all ingredients together. Let sit at least 10 minutes. Serve with lettuce wraps.