

Our slices aren't just for sandwiches! Get a taste of the East with every Unreal bite.

- 1 Tbl Olive Oil
- 2 Garlic Cloves, minced
- 3 Tsp Ginger, minced
- 1/3 C Low Sodium Soy Sauce
- 1/3 C Water
- 1/2 C Brown Sugar
- 1 Tbl Sambal
- 4oz Unreal Steak Slices

Cornstarch Slurry:

- 1 Tbl Cool Water
- 1 Tbl Cornstarch

In a skillet, add olive oil, garlic, and ginger. Sauté for 30 seconds. Pour in soy sauce, water, brown sugar, and sambal. Let it simmer for about 2 minutes.

While that simmers, mix the cornstarch and cool water together to make a slurry then add. Once it begins to thicken, stir in Unreal Steak Slices and warm for about 1 minute. Stir to coat.

Serve with sticky rice and steamed broccoli topped with sesame seeds and green onions.