

Korean 'Just Like Beef' Vegetable Stew



Ingredients

Ingredients for 10 servings:

200 g Ardo Red Pepper Strips
200 g Ardo Fried Onion Slices
300 g Ardo Romano Bean Duo
300 g Ardo Rustica Carrots
200 g Ardo Cherry Tomatoes
1.5 kg Ardo Ancient Grain Mix
500 g Smokey BBQ Sauce
60 g World Grill Korean
1 l water + 30 g vegetable stock powder
50 g white roux
1 kg Just Like Beef Strips
Liquid fat with butter flavour

Preparation

1. Sauté the onion slices and red pepper strips in plant-based butter. Add the Smokey BBQ Sauce, World Grill Korean and water. Simmer briefly and thicken with the white roux.
2. Steam the Romano beans and Rustica carrots until they reach the desired texture. Optionally, sauté them briefly for extra flavour.
3. Add the Just Like Beef Strips, steamed vegetables and cherry tomatoes to the sauce and simmer briefly. Finish with a splash of lime juice and sesame seeds.
4. Heat the Ancient Grain Mix in the steamer for 5 minutes and season to taste. Serve as a side dish with the stew.

Recipe created in collaboration with ChefsProVeggie.

Allergens

Gluten



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