

# Rump Roast (Bottom Round)

## Ingredients

- Rump roast / bottom round, cut in strips
- Soy sauce
- Lime juice
- Salt & pepper
- Sesame oil
- Brown sugar
- Corn starch
- Garlic
- Ginger
- Pepper
- Green beans
- Carrots
- Snow peas

## Instructions

1. Cut bottom round roast into strips.
2. Combine soy sauce, lime juice, salt and pepper, garlic, ginger, and pepper for marinade or sauce.
3. Add sesame oil, brown sugar, and corn starch.
4. Cook beef strips with sauce ingredients.
5. Add green beans, carrots, and snow peas and cook through.
6. Serve on noodles or rice.

Beef Roast

Baton Round

cut in strips

Serve on noodles

Soy sauce, lime, salt & pepper

sesame oil

brown sugar

corn starch

garlic

ginger

pepper

Green beans

carrots

snow peas

serve on rice