**Asian Mongolian Bear**

**Prep: 10 min. – Cook: 5 minutes – 4 servings**

**INGREDIENTS:**

4 tablespoons extra-virgin olive oil

1lb bear roast, thinly sliced

4 cloves garlic, minced

2 inch peeled ginger, thinly sliced

4 stalks scallions, cut into 2-inch strips

*Marinade*

2 teaspoon cornstarch

2 teaspoon soy sauce

2 tablespoon water

*Sauce*

3 tablespoons soy sauce

1/4 teaspoon sesame oil

1 tablespoon sugar

3 dashes ground pepper

Sea salt to taste

**DIRECTIONS:**

Marinate the bear slices with the Marinade for 30 minutes. Heat up a pan with 2 tablespoons of oil and stir-fry the marinated bear pieces until they are cooked. Dish out and set aside.

Heat up the remaining 2 tablespoons of oil and fry the garlic and ginger until their flavours fil the air. Add the bear back into the pan and then the sauce. Continue to fry and add the scallions. Do a few quick stirs. dish out and serve hot.