

Jasmine Fifield-Turner
Milpitas, CA

Jasmine's Peanut Butter Pork & Beef Stew

¾ cup Jif Creamy Peanut Butter
2 cups Sunny Select Beef Broth
2 tablespoons Sunny Select Vegetable Oil
1 cup onion, chopped
3 cloves garlic, minced
1/3 cup EACH red, yellow, AND green bell pepper, chopped
1 cup carrots, chopped
1 pound EACH Master Cut Stew Beef AND Pork, cut into 1 inch cubes
1 (14 ½ ounce) can Sunny Select Dice Tomatoes
2 cups cooked rice, optional

1. In medium bowl combine peanut butter and broth until well blended; set aside.
2. In heavy pot heat oil over medium heat. Add onions through carrots; cook until onions are translucent.
3. Add meat; continue to cook until browned.
4. Add peanut butter-broth mixture and tomatoes with liquid. Stir well; bring to boil; lower to simmer and cook 50 minutes. Serve with rice.

Serves 6-8.