

Spicy Beef Stirfry



Ingredients:

~300g favourite steak, sliced
3 garlic cloves, sliced
1 red chilli, finely sliced
1 small carrot
2cm fresh ginger, grated
3 spring onions, finely sliced
2tsp honey
1tbsp red wine vinegar
150g egg noodles
2tsp toasted sesame oil
1bsp light soy sauce
salt & pepper
Chinese 5 spice

Instructions:

1. slice steak in strips, put in bowl, add pinch of salt and pepper and then coat in Chinese 5 spice
2. Heat some oil in pan on medium heat, add 3 finely sliced cloves of garlic, 1 finely sliced red chili, 1 small carrot, 2cm grated fresh ginger and 3 finely sliced spring onions. Stir fry for 2 mins.
3. Add the steak and stir fry for 2 minutes.
4. Add 2tsp of honey and 1 tbs red wine vinegar. Stir fry 1 min
5. Add noodles and stir fry until coated.
6. Reduce heat and add 2tsp toasted sesame oil and 1tbs light soy sauce and stir fry for 1-2 mins.

From:

<http://wuff.dyndns.org/> - **Wulf's Various Things**

Permanent link:

<http://wuff.dyndns.org/doku.php?id=recipes:spicy-beef-stirfry>

Last update: **2023/05/29 11:55**

