

# 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 chilli, 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.

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