

Beef Hoisin Stir Fry

Serves: 4

Prep time: 20 minutes

Cook time: 15 minutes



3 serves per portion

Ingredients

440g Hokkien noodles

1/3 cup hoisin sauce

1 tablespoons rice wine vinegar

2 tablespoons water

2 teaspoons cornflour

2 tablespoons peanut oil

500g flank or rump steak, cut into strips

2 garlic cloves, crushed

1 onion, chopped into crescents

1 carrot, julienned

1 stick celery, sliced

1 red capsicum, deseeded and sliced

1/2 broccoli, cut into florets

1 bunch bok choy, chopped roughly

Sesame seeds, to serve (*optional*)

Method

COOK noodles according to packet instructions and set aside.

MIX hoisin, rice wine vinegar, water and cornflour together in a bowl and set aside.

HEAT half the oil in a wok or large frypan over medium-high heat. Add beef and fry for 5 minutes or until desired doneness. Remove from pan and set aside.

ADD remaining oil and garlic, onion, carrot, celery, capsicum and broccoli to the wok and cook for 5 minutes or until broccoli has softened.

RETURN beef to the pan. Add bok choy and cook for a further 2 minutes.

SERVE with hokkien noodles and sprinkle with sesame seeds.



Everyday Food

Recipe courtesy of the Country Kitchens team