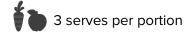
Beef Hoisin Stir Fry

Serves: 4 Prep time: 20 minutes Cook time: 15 minutes



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.

Recipe courtesy of the Country Kitchens team



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