

Beef and Broccoli Noodle Stir-Fry



Instructions:

1. **Cook the Noodles:** Boil the noodles according to package instructions until al dente. Drain and set aside.
2. **Prepare the Sauce:** In a bowl, whisk together soy sauce, oyster sauce, brown sugar, cornstarch, sesame oil, black pepper, and water. Set aside.
3. **Sear the Beef:** Heat 1 tablespoon of oil in a large skillet or wok over medium-high heat. Add the sliced beef and cook for 2-3 minutes until browned. Remove and set aside.
4. **Cook the Veggies:** In the same skillet, add the remaining oil. Sauté garlic, ginger, onion, broccoli, and carrots for 3-4 minutes until tender-crisp.
5. **Combine Everything:** Return the beef to the skillet, pour in the sauce, and toss to combine. Add the cooked noodles and stir everything together. Let simmer for 1-2 minutes until the sauce thickens and coats the noodles.
6. **Serve:** Garnish with sesame seeds and green onions. Serve hot and enjoy!

Ingredients:

8 oz lo mein noodles (or spaghetti)
1 lb beef sirloin or flank steak, thinly sliced
2 cups broccoli florets
1 cup carrots, julienned
1 small onion, sliced
2 tablespoons vegetable oil
3 cloves garlic, minced
1 teaspoon grated fresh ginger
For the Sauce:
1/4 cup soy sauce
2 tablespoons oyster sauce
2 tablespoons brown sugar
1 tablespoon cornstarch
1/2 teaspoon sesame oil
1/4 teaspoon black pepper
1/4 cup water
For Garnish:
Sesame seeds
Sliced green onions