

Mongolian Beef



Instructions:

Toss beef slices with cornstarch until well coated. Shake off excess.

Heat 2 tbsp oil in a large wok or skillet over high heat. Sear beef in batches until browned and slightly crispy (about 2-3 minutes). Set aside.

Add remaining oil to the pan. Sauté garlic, ginger, and chili for 30 seconds until fragrant.

Whisk together sauce ingredients in a bowl. Pour into pan and bring to a simmer. Let it bubble for 2 minutes to thicken slightly.

Return beef to the pan, toss to coat evenly in sauce. Add green onions and stir for another minute.

Serve immediately over steamed jasmine rice or noodles. Garnish with extra green onions or toasted sesame seeds if you like!

Ingredients:

1 lb flank steak, thinly sliced against the grain
2 tbsp cornstarch
3 tbsp vegetable oil
4 green onions, cut into 2-inch pieces
4 cloves garlic, minced
1 tbsp fresh ginger, minced
1 small red chili, thinly sliced (optional, for heat)

Sauce:

1/3 cup soy sauce (light or regular)
1/4 cup hoisin sauce
3 tbsp brown sugar
2 tbsp rice vinegar
1 tbsp toasted sesame oil
2 tbsp Shaoxing wine or dry sherry
1 tsp smoked paprika (for smoky depth)
1/2 tsp chili flakes (optional, extra heat)