

YB

yagaburne beef



Beef vegie and noodle stir-fry

Serves: 4

Preparation time: 15 minutes

Cooking time: 10 minutes

Ingredients

500 g	beef, thinly sliced
250 g	snow peas, chopped
4 tsp	oil
450 g	pkt hokkien noodles, separated
1	medium carrot, cut in fine shreds
1/3 cup	oyster sauce
1	red capsicum, cut in fine shreds
100 ml	beef stock or water
425 g	can baby corn spears, finely sliced
2 tbsp	soy sauce

Method

1. Combine beef and 2 tsp of the oil. Heat the wok, ensure it is hot. Stir-fry the beef in three batches, reserve each batch to rest. Reheat wok between each batch.
2. Reheat the wok add remaining 2 tsp of oil, add the carrot and capsicum. Stir-fry for 1 minute. Add the corn and snow peas, stir-fry for 30 seconds.
3. Add noodles, stir-fry until noodles are hot. Return the beef to the wok, add the combined sauces and stock, toss to warm through.
4. Serve immediately.