

20-Minute Beef and Onion Stir Fry with Garlic and Ginger

When you're craving bold, savory flavor with minimal prep, this



TIME
30 min

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INGREDIENTS

For the Stir Fry:

- 1 pound beef sirloin, thinly sliced
- 2 medium onions, sliced
- 3 cloves garlic, minced
- 1 tablespoon ginger, minced
- 2 tablespoons vegetable oil
- 1 tablespoon cornstarch
- 1 tablespoon soy sauce
- 1 tablespoon oyster sauce
- 1 tablespoon hoisin sauce
- Salt and pepper to taste
- Chopped green onions (for garnish)

DIRECTIONS

1. Prep the Ingredients: Slice beef sirloin thinly against the grain for tenderness.
2. In a bowl, toss beef with cornstarch, soy sauce, and a pinch of pepper. Let marinate while prepping other ingredients.
3. Slice onions, mince garlic and ginger.
4. Stir Fry the Beef: Heat 1 tablespoon of oil in a large skillet or wok over high heat.
5. Add beef in a single layer. Sear undisturbed for 1-2 minutes, then stir-fry for another 1-2 minutes until browned.
6. Remove beef and set aside.
7. Cook the Aromatics: Add the remaining oil to the pan.
8. Add onions and sauté for 2-3 minutes until they start to soften.
9. Stir in garlic and ginger, cooking for 30 seconds until fragrant.
10. Combine and Finish: Return the beef to the pan.
11. Add oyster sauce and hoisin sauce. Toss everything together to coat well.
12. Stir-fry for another 1-2 minutes until sauce thickens and everything is heated through.
13. Serve: Garnish with chopped green onions.
14. Serve hot with steamed rice, noodles, or stir-fried vegetables.

TIPS FOR SUCCESS

High heat is key : Stir fry quickly to get that classic sear without overcooking.

Slice beef thinly and evenly for consistent cooking.

Don't overcrowd the pan : Cook beef in batches if necessary for better browning.

Taste and adjust : Add a splash of soy sauce or a pinch of sugar to balance flavors to your liking.

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