

Homemade Chilli Beef with Crispy Fried Slices and Fiery Sauce

beef with addictively crunchy texture



TIME
30 min

METHOD
Air fryer

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INGREDIENTS

For the Crispy Beef:

1 lb (450g) beef (flank steak or sirloin), thinly sliced

$\frac{1}{2}$ cup cornstarch

... cup all-purpose flour

1 teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ teaspoon black pepper

$\frac{1}{2}$ cup vegetable oil (for frying)

For the Sauce & Veggies:

2-3 dried red chillies, chopped

1 bell pepper, thinly sliced

1 onion, thinly sliced

3 cloves garlic, minced

1 inch ginger, minced

3 tablespoons soy sauce

1 tablespoon rice vinegar

1 tablespoon sugar

1 teaspoon sesame oil

Optional: sliced green onions for garnish

DIRECTIONS

1. Coat and Fry the Beef: In a large bowl, mix cornstarch, flour, baking powder, salt, and pepper.
2. Toss the thinly sliced beef until well coated.
3. Heat vegetable oil in a large skillet or wok over medium-high heat.
4. Fry beef in batches for 3-4 minutes, or until crispy and golden.
5. Remove and drain on paper towels.
6. SautØ the Aromatics and Veggies: Discard most of the oil, leaving about 1 tablespoon in the pan.
7. Add dried chillies, bell pepper, onion, garlic, and ginger.
8. Stir-fry for 2-3 minutes until softened and fragrant.
9. Make the Sauce: In a small bowl, mix soy sauce, rice vinegar, sugar, and sesame oil.
10. Pour sauce into the pan and bring to a quick simmer.
11. Combine and Serve: Return crispy beef to the pan and toss to coat everything evenly in the sauce.
12. Serve hot, topped with green onions if desired.

TIPS FOR SUCCESS

Slice beef very thin across the grain for tenderness and maximum crispiness.

Fry in small batches to keep oil temperature consistent and avoid soggy results.

Use dried Thai or Szechuan chilies for authentic heat, or tone it down with fewer peppers.

Add a touch of corn syrup or honey if you like a stickier, sweeter sauce.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-chilli-beef-with-crispy-fried-slices-and-fiery-sauce/>