

20-Minute Steak and Shrimp Noodle Stir-Fry

Sizzling Steak & Shrimp Stir-Fry with Noodles



TIME
30 min

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INGREDIENTS

- 1 lb sirloin steak, thinly sliced
- 1/2 lb shrimp, peeled and deveined
- 2 tbsp soy sauce
- 2 tbsp oyster sauce
- 1 tbsp sesame oil
- 1 tbsp vegetable oil
- 2 cloves garlic, minced
- 1 bell pepper, thinly sliced
- 1 carrot, julienned
- 2 cups cooked noodles (rice noodles or egg noodles work well)

Fresh cilantro, for garnish

Ingredient Notes & Swaps:

Steak: Flank, ribeye, or even skirt steak work great—just slice against the grain for tenderness.

Shrimp: Medium to large shrimp, peeled and deveined, cook quickly and bring a nice texture contrast.

Veggies: Add snow peas, broccoli florets, or mushrooms if you'd like to boost the veggie content.

Noodles: Any stir-fry-friendly noodle works—try soba, lo mein, or even spaghetti in a pinch.

Instructions:

- 1 Marinate the Steak:
- 2 Cook the Garlic & Steak:
- 3 Cook the Shrimp:
- 4 Stir-Fry the Veggies:

5 Combine and Toss:

6 Garnish and Serve:

Tips for Stir-Fry Success:

Serving Suggestions:

A side of steamed dumplings

A cool cucumber salad

Or pair with a light, fizzy drink like sparkling water with lime

Storage & Leftovers:

Fridge: Store leftovers in an airtight container for up to 3 days.

Reheat: Warm in a skillet over medium heat with a splash of water or soy sauce.

Freezer: Best enjoyed fresh, but cooked steak and shrimp can be frozen separately for up to 2 months.

More Recipes You'll Love:

[This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort](#)

[This Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit](#)

DIRECTIONS

1. **Marinate the Steak:** In a bowl, mix soy sauce, oyster sauce, and sesame oil. Toss with sliced steak and let marinate for 15-20 minutes while prepping other ingredients.
2. **Cook the Garlic & Steak:** Heat vegetable oil in a large wok or skillet over high heat. Add garlic and stir-fry for 30 seconds until fragrant. Add steak slices and cook for 3-4 minutes, until browned. Remove from wok and set aside.
3. **Cook the Shrimp:** In the same wok, add the shrimp and stir-fry for 2-3 minutes until pink and just cooked. Remove and set aside with the steak.
4. **Stir-Fry the Veggies:** Add bell pepper and carrot to the wok. Stir-fry for 2 minutes until just tender-crisp.
5. **Combine and Toss:** Add cooked noodles, steak, and shrimp back into the wok. Toss everything together and cook for 1-2 more minutes, just to heat through and coat in sauce.
6. **Garnish and Serve:** Transfer to serving bowls and top with fresh chopped cilantro. Serve hot!
7. **Tips for Stir-Fry Success:** ? High heat is key-use a wok or heavy-bottomed skillet to get that sear.? Prep everything before you start-stir-fries cook fast!? Slice ingredients evenly for quick, uniform cooking.? Don't overcook the shrimp-they should just turn pink and curl.
8. **Serving Suggestions:** Serve this sizzling stir-fry with:
9. A side of steamed dumplings
10. A cool cucumber salad
11. Or pair with a light, fizzy drink like sparkling water

with lime

12. Want something bold for your next gathering? Add this to your party lineup alongside these sheet pan quesadillas or this walking taco bar.
13. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 3 days.
14. Reheat: Warm in a skillet over medium heat with a splash of water or soy sauce.
15. Freezer: Best enjoyed fresh, but cooked steak and shrimp can be frozen separately for up to 2 months.
16. More Recipes You'll Love: Looking for more bold, skillet-friendly dinner ideas? Don't miss:
17. This : Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort
18. This : Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit
19. This : Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor
20. This : Dorito Casserole Is My Favorite Weeknight Dinner Shortcut
21. These : Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast
22. Final Thoughts: This Sizzling Steak & Shrimp Stir-Fry with Noodles is the kind of meal that delivers maximum flavor with minimal fuss. Whether you're feeding a family, cooking for guests, or just treating yourself, it's fast, colorful, and endlessly customizable.
23. Tried it? Let me know how it turned out! Leave a comment, share a twist, and follow for more global-inspired skillet dinners that come together in a flash.

SWAPS & NOTES

: salty, umami, and a touch of sweetness.

Whether you're feeding a hungry family or whipping up something quick for yourself, this one-skillet meal delivers on flavor and ease.

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

Original recipe: <https://chefmaniac.com/20-minute-steak-and-shrimp-noodle-stir-fry/>

Why I Love This Recipe It's everything I want on a busy weeknight: protein-packed, veggie-forward, and ready in under 30 minutes.

The combo of juicy steak, plump shrimp, and slurpable noodles gives you that indulgent "restaurant-style" experience without the wait or the takeout bill.