

Spicy Garlic Beef Stir-Fry with Green Beans & Rice - A Quick Weeknight Favorite

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30 min

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INGREDIENTS

For the Beef Marinade:

- 1 lb (450g) sirloin or flank steak, thinly sliced
- 1 tbsp soy sauce
- 1 tsp oyster sauce
- $\frac{1}{2}$ tsp black pepper
- 1 tsp cornstarch

For the Stir-Fry:

- 2 tbsp vegetable oil, divided
- 1 small onion, chopped
- 3 cloves garlic, minced
- 1 red chili, sliced (optional)
- 1 cup green beans, trimmed
- $\frac{1}{2}$ cup broccoli or broccolini (optional)
- $\frac{1}{2}$ tsp salt

For the Sauce:

- 2 tbsp soy sauce
- 1 tbsp oyster sauce
- 1 tbsp hoisin sauce (optional)
- $\frac{1}{2}$ tsp sugar
- $\frac{1}{2}$ tsp red pepper flakes (optional)
- ... cup beef broth or water
- 1 tsp cornstarch + 1 tbsp water (for slurry)

To Serve:

- 2 cups cooked jasmine or basmati rice
- 1 tsp sesame seeds (for garnish)

DIRECTIONS

- 1. Marinate the Beef:** In a bowl, mix sliced beef with soy sauce, oyster sauce, black pepper, and cornstarch. Let it marinate for 10-15 minutes to tenderize and infuse flavor.
- 2. Sear the Beef:** Heat 1 tbsp oil in a large skillet or wok over high heat. Add beef and stir-fry for 2-3 minutes until browned. Remove and set aside.
- 3. Sauté the Aromatics & Veggies:** In the same pan, add 1 tbsp oil. Toss in onions, garlic, and red chili. Cook for 1-2 minutes until fragrant. Add green beans and broccoli. Stir-fry for 3-4 minutes, until just tender but still crisp.
- 4. Make the Sauce:** In a small bowl, combine soy sauce, oyster sauce, hoisin, sugar, pepper flakes, and beef broth. Pour the sauce into the pan and stir to coat the veggies. Add the cornstarch slurry and cook until the sauce thickens, about 1 minute.
- 5. Bring It All Together:** Return the beef to the pan and toss everything to coat in the glossy, savory sauce. Serve over steamed jasmine or basmati rice and sprinkle with sesame seeds.

SWAPS & NOTES

Let it marinate for 10-15 minutes to tenderize and infuse flavor. 2 Sear the Beef Heat 1 tbsp oil in a large skillet or wok over high heat.

Add beef and stir-fry for 2-3 minutes until browned.

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Original recipe: <https://chefmaniac.com/spicy-garlic-beef-stir-fry-with-green-beans-rice-a-quick-weeknight-favorite/>

Remove and set aside. 3 Sauté the Aromatics & Veggies In the same pan, add 1 tbsp oil .

Toss in onions, garlic, and red chili .