

Saucy Beef Stir-Fry with Golden Fried Potatoes - A Satisfying Skillet Meal

Satisfy Your Cravings with Crispy Fried Potatoes with Saucy Beef Stir-Fry



TIME
5 min

METHOD
Air fryer

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INGREDIENTS

For the Potatoes:

3 medium potatoes, peeled & sliced into thick rounds

1 tbsp olive oil

$\frac{1}{8}$ tsp salt

$\frac{1}{8}$ tsp black pepper

$\frac{1}{8}$ tsp garlic powder

Vegetable oil, for frying

For the Beef Stir-Fry:

1 lb beef sirloin or flank steak, thinly sliced

1 tbsp soy sauce

1 tsp cornstarch

1 tbsp vegetable oil

$\frac{1}{8}$ red bell pepper, sliced

$\frac{1}{8}$ green bell pepper, sliced

1 small onion, chopped

2 cloves garlic, minced

1 green chili, sliced (optional for spice)

For the Sauce:

2 tbsp soy sauce

1 tbsp oyster sauce

1 tbsp hoisin sauce (optional for sweetness)

$\frac{1}{8}$ tsp sugar

... cup beef broth or water

1 tsp cornstarch mixed with 1 tbsp water (for thickening)

DIRECTIONS

- 1.** Prep the Potatoes: Boil sliced potatoes in salted water for 5 minutes. Drain and pat dry. Heat vegetable oil in a pan over medium-high heat and fry potato slices for 4-5 minutes per side until crispy and golden. Transfer to paper towels and season with salt, black pepper, and garlic powder.
- 2.** Marinate & Sear the Beef: In a bowl, combine beef, soy sauce, cornstarch, and black pepper. Heat 1 tbsp vegetable oil in a skillet on high heat. Sear beef strips for 2-3 minutes, until browned. Remove and set aside.
- 3.** Stir-Fry the Veggies: In the same pan, add garlic, onion, and green chili. Cook for 1-2 minutes, then add red and green bell peppers. Stir-fry another 2 minutes.
- 4.** Make the Sauce: Whisk together soy sauce, oyster sauce, hoisin sauce, sugar, and beef broth. Pour into the pan and stir in the cornstarch slurry. Simmer until thickened and glossy.
- 5.** Bring It All Together: Return the beef to the pan. Toss everything together for 1-2 minutes until fully coated in the sauce.
- 6.** Plate and Serve: Arrange crispy fried potatoes on a plate. Top or serve alongside the saucy beef stir-fry. Garnish with optional toppings and serve immediately.

SWAPS & NOTES

- texture, color, protein, and spice -without the need for complicated ingredients.

It's easy to prep , great for weeknights, and looks impressive enough for company.

You can even dial the heat up or down depending on your taste.

Prep the Potatoes Boil sliced potatoes in salted water for 5 minutes .

TIPS FOR SUCCESS

Don't overcrowd the pan when frying potatoes-work in batches if needed.

Slice beef thinly against the grain for tenderness.

Use high heat when stir-frying for that authentic seared flavor.

For a lighter option, roast the potatoes instead of frying.

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

Original recipe: <https://chefmaniac.com/saucy-beef-stir-fry-with-golden-fried-potatoes-a-satisfying-skillet-meal/>