

## Simple Stir-Fried Beef with Napa Cabbage and Garlic Sauce

Beef and Napa Cabbage Stir-Fry



**TIME**  
**30 min**

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### INGREDIENTS

For the Beef:

- 1 lb (450 g) sirloin or flank steak, thinly sliced against the grain
- 1 tbsp cornstarch
- 1 tbsp soy sauce
- 1 tsp sesame oil

For the Stir-Fry:

- 1 tbsp vegetable oil
- 3 cloves garlic, minced
- 1 small onion, sliced
- 4 cups Napa cabbage, chopped
- 1 cup green onions, cut into 2-inch pieces

For the Sauce:

- 3 tbsp soy sauce (low sodium preferred)
- 1 tbsp oyster sauce
- 1 tbsp cornstarch mixed with 3 tbsp water (slurry)
- 1 tsp sugar
- ... cup water or beef broth

Optional:

- $\frac{1}{2}$  tsp grated ginger
- Red pepper flakes or chili oil for heat

### DIRECTIONS

1. Marinate the Beef: In a bowl, combine:
2. Thinly sliced beef
3. Cornstarch
4. Soy sauce
5. Sesame oil
6. Let marinate for 10-15 minutes while prepping your veggies and sauce.
7. Mix the Sauce: In a small bowl, combine:
8. Oyster sauce
9. Sugar
10. Cornstarch slurry
11. Water or broth
12. Stir well and set aside.
13. Sear the Beef: Heat vegetable oil in a large wok or skillet over medium-high heat. Add beef in a single layer and sear for 2-3 minutes per side until browned and mostly cooked through.
14. Remove from the pan and set aside.
15. Saut  Aromatics: If needed, add a bit more oil. Add garlic and onion and saut  for 1-2 minutes until fragrant and translucent.
16. Cook the Cabbage: Add the Napa cabbage and stir-fry for 3-4 minutes until wilted but still tender-crisp.
17. Add green onions and stir for another minute.
18. Combine and Finish: Return the beef to the pan. Pour in the sauce and stir to coat everything evenly. Let it simmer for 2-3 minutes, until the sauce thickens and everything is heated through.
19. Serve: Serve hot over steamed rice or noodles. Top with

chili flakes or a drizzle of sesame oil for added flavor.

## SWAPS & NOTES

-quick, comforting, and bursting with garlic-soy goodness.

It's perfect for weeknights when you want big flavor with minimal prep. ? Made this?

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