

Sweet, Savory, Spicy: The Best Crispy Beef Stir-Fry

Crispy Beef Stir-Fry with Peppers and Onions (Crispy, Sweet, and Spicy)



TIME
30 min

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INGREDIENTS

For the Beef:

1 lb flank steak or sirloin, thinly sliced

... cup cornstarch

Oil for frying

For the Sauce:

2 tbsp soy sauce

2 tbsp hoisin sauce

1 tbsp rice vinegar

2 tbsp brown sugar

2 cloves garlic, minced

1 tsp ginger, minced

1 tsp sesame oil

1 tbsp chili paste or fresh red chili (optional, for heat)

Stir-Fry Veggies:

1 red bell pepper, diced

½ onion, chopped

Sesame seeds, for garnish

DIRECTIONS

- Step 1: Prep and Coat the Beef:** Toss the sliced beef in cornstarch until well-coated. This creates that signature crisp exterior when fried.
- Step 2: Fry the Beef:** Heat oil in a wok or deep skillet. Fry the beef in batches until browned and crispy. Don't overcrowd the pan. Remove and let drain on paper towels.
- Step 3: SautØ the Aromatics:** In another pan or cleaned wok, heat a small amount of oil over medium. Add the minced garlic and ginger and sautØ for 30 seconds until fragrant.
- Step 4: Stir-Fry the Veggies:** Add the bell pepper and onion, and stir-fry for 2-3 minutes until just tender.
- Step 5: Make the Sauce:** In a bowl, whisk together the soy sauce, hoisin, vinegar, brown sugar, sesame oil, and chili paste if using. Pour it into the skillet with the vegetables and let it simmer until slightly thickened.
- Step 6: Toss the Beef:** Return the crispy beef to the pan and toss until coated in sauce. Heat through for another minute or so.
- Step 7: Garnish and Serve:** Sprinkle with sesame seeds and serve immediately with steamed rice or noodles.

SWAPS & NOTES

: sweet, savory, tangy, and (if you like) a little spicy.

Pair it with steamed rice or noodles, and you've got a crowd-pleasing dinner in under 30 minutes.

Why I Love This Recipe There's something wildly satisfying about crispy beef.

When it's paired with caramelized onions, crunchy bell peppers, and a rich sauce that clings to every bite, it becomes

next-level.

TIPS FOR SUCCESS

Slice the beef thin and against the grain for maximum tenderness.

Fry in batches so the meat crisps properly-overcrowding cools the oil.

Don't skip the cornstarch -it's what gives the beef its signature crunch.

Control the heat with more or less chili paste, depending on your spice level.

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

Original recipe: <https://chefmaniac.com/sweet-savory-spicy-the-best-crispy-beef-stir-fry/>