

## Oyster Sauce Beef & Onion Stir-Fry - Quick, Savory, and Satisfying

Oyster Sauce Beef & Onion Stir-Fry - A Saucy, Satisfying Takeout-Style Classic



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

- 1 lb beef sirloin, thinly sliced
  - 1 large onion, sliced
  - 2 tablespoons oyster sauce
  - 2 tablespoons soy sauce, divided
  - 1 tablespoon hoisin sauce
  - 1 tablespoon cornstarch
  - 2 tablespoons vegetable oil, divided
  - 2 garlic cloves, minced
  - $\frac{1}{2}$  teaspoon sweetener (sugar, honey, or your favorite)
  - $\frac{1}{2}$  cup water or beef broth
  - 2 green onions, chopped, for garnish
- Optional Add-Ins:
- Sliced bell peppers for color and crunch
  - Mushrooms or snap peas for veggie variety
  - Chili flakes or sriracha for a spicy kick

#### Instructions:

Step 1: Marinate the Beef:

Step 2: Make the Sauce:

Step 3: Cook the Beef:

Step 4: Sauté the Onions:

Step 5: Combine and Sauce It:

Step 6: Garnish and Serve:

#### Tips for Success:

Slice beef thinly across the grain for maximum tenderness.

Prep all ingredients first-this dish moves fast once you start cooking.

Use high heat to sear and avoid steaming the beef.

Serving Suggestions:

Steamed jasmine rice or noodles

A light cucumber salad

One-Pan Breakfast Bake for brunch-style leftovers

Or round out a weeknight feast with Instant Pot Lasagna and call it a fusion spread!

Storage & Leftovers:

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

Reheat: Rewarm in a skillet or microwave with a splash of broth to loosen the sauce.

Freeze: Best fresh, but can be frozen for up to 2 months. Thaw and stir-fry briefly to revive.

## DIRECTIONS

1. **Step 1: Marinate the Beef:** In a bowl, toss the thinly sliced beef with 1 tablespoon of soy sauce and 1 tablespoon of cornstarch. Let it sit for at least 15 minutes while you prep the rest.
2. **Step 2: Make the Sauce:** In a small bowl, combine oyster sauce, the remaining soy sauce, hoisin sauce, sweetener, and water or broth. Stir and set aside.
3. **Step 3: Cook the Beef:** Heat 1 tablespoon of oil in a large skillet or wok over high heat. Add beef and stir-fry until just cooked through (2-3 minutes). Transfer to a plate.
4. **Step 4: Sauté the Onions:** Add the remaining oil to the skillet. Toss in the sliced onions and stir-fry for 3-4 minutes until softened. Add garlic and cook 1 more minute.
5. **Step 5: Combine and Sauce It:** Return the beef to the pan. Pour in the sauce and stir-fry everything together until the sauce thickens slightly and coats the beef and onions (2-3 minutes).
6. **Step 6: Garnish and Serve:** Top with chopped green onions and serve hot over rice.
7. **Tips for Success:** Slice beef thinly across the grain for maximum tenderness.
8. Prep all ingredients first-this dish moves fast once you start cooking.
9. Use high heat to sear and avoid steaming the beef.
10. **Serving Suggestions:** Pair this stir-fry with:
11. Steamed jasmine rice or noodles
12. A light cucumber salad
13. One-: Pan Breakfast Bake for brunch-style leftovers

14. Or round out a weeknight feast with : Instant Pot Lasagna and call it a fusion spread!
15. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 3 days.
16. Reheat: Rewarm in a skillet or microwave with a splash of broth to loosen the sauce.
17. Freeze: Best fresh, but can be frozen for up to 2 months. Thaw and stir-fry briefly to revive.
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19. Chicken : Enchiladas
20. Dorito : Casserole
21. Sheet : Pan Quesadillas
22. Final Thoughts: This Oyster Sauce Beef & Onion Stir-Fry is the kind of dish that delivers big flavor with very little effort. It's fast, flexible, and full of that savory, satisfying depth that keeps you coming back for more.
23. Tried it? Tag your stir-fry shots or share your custom twists! Want a printable version or need help batching it for meal prep? I've got you covered!

## TIPS FOR SUCCESS

Slice beef thinly across the grain for maximum tenderness.

Prep all ingredients first -this dish moves fast once you start cooking.

Use high heat to sear and avoid steaming the beef.

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

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