

Savory Beef Stir-Fry with Onion and Ginger Sauce - Quick and Flavor-Packed

Savory Beef Stir-Fry in Onion and Ginger Sauce: Quick, Bold, and Unforgettable



TIME
30 min

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INGREDIENTS

1 lb (450g) beef (sirloin or flank steak), thinly sliced
1 medium onion, thinly sliced
2 tablespoons soy sauce
2 tablespoons oyster sauce
1 tablespoon brown sugar
1 tablespoon rice vinegar
2 teaspoons ginger, sliced into strips
2 teaspoons garlic, minced
1/4 cup green chives, chopped
1 tablespoon cornstarch mixed with 2 tablespoons water
2 tablespoons vegetable oil
Salt and pepper to taste

Ingredient Tips & Substitutions:

Beef Cuts: Flank or sirloin gives the best texture, but thinly sliced ribeye also works.

Sauce Swap: Use hoisin sauce if you don't have oyster sauce.

No Rice Vinegar? Try apple cider vinegar or lemon juice.

Boost the Veg: Add bell peppers, broccoli, or mushrooms for extra nutrition.

Want Heat? A pinch of crushed red pepper or sliced chili brings a great kick.

DIRECTIONS

- 1. Marinate the Beef:** In a bowl, mix soy sauce, oyster sauce, brown sugar, and rice vinegar. Add the beef and let it marinate for at least 20 minutes (or up to 1 hour).
- 2. Saut  Aromatics:** Heat vegetable oil in a wok or large skillet over medium-high heat. Add garlic and ginger, saut  for 2 minutes until fragrant.
- 3. Cook the Onions:** Add sliced onions and cook for 3-4 minutes until softened and lightly browned.
- 4. Stir-Fry the Beef:** Add marinated beef to the pan and cook for 5-7 minutes until browned and cooked through.
- 5. Thicken the Sauce:** Stir in the cornstarch slurry. Cook for another 2-3 minutes until the sauce thickens and coats the beef.
- 6. Finish & Serve:** Stir in chopped chives. Season with salt and pepper to taste. Serve hot over steamed rice or noodles in a rustic brown ceramic bowl.

TIPS FOR SUCCESS

Thin Slices Cook Faster: Freeze the beef for 15 minutes before slicing for cleaner cuts.

Preheat Your Pan: A hot pan gives you that delicious stir-fry sear.

Don't Overcrowd: Cook beef in batches if needed to avoid steaming.

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

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