

Easy Beef Lo Mein - Loaded with Flavor and Better Than Takeout

Beef Lo Mein - A Takeout-Style Favorite You Can Make at Home



TIME
5 min

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INGREDIENTS

For the Noodles & Main:

- 8 ounces lo mein noodles
- 1 teaspoon sesame oil
- 2 cups broccoli florets
- 1 tablespoon olive oil
- 8 ounces flank steak, thinly sliced against the grain
- Salt and pepper to taste
- 1 beef bouillon cube
- 3 cloves garlic, minced
- 1 teaspoon fresh ginger, minced
- 1 red bell pepper, thinly sliced
- 8 ounces sliced water chestnuts, drained and rinsed
- 1 carrot, shredded

For the Sauce:

- ... cup packed brown sugar
- $\frac{1}{2}$ cup low sodium soy sauce
- 2 tablespoons hoisin sauce
- 1 teaspoon sriracha (or buffalo sauce)
- 2 tablespoons sesame oil

Garnish:

- Sesame seeds
- Sliced green onion

DIRECTIONS

1. Step 1: Prep the Noodles and Broccoli: Bring a large pot of salted water to boil.
2. Cook noodles according to package, drain, and toss with 1 tsp sesame oil.
3. In the same pot, boil broccoli for 4-5 minutes until just tender. Drain and set aside.
4. Step 2: Cook the Beef: Season flank steak with salt and pepper.
5. In a hot skillet, add olive oil and beef bouillon cube.
6. Cook steak until no longer pink. Remove and cover with foil.
7. Step 3: SautØ the Vegetables: In the same skillet, add garlic and ginger, cooking for 1-2 minutes.
8. Add bell pepper, water chestnuts, and shredded carrot.
9. SautØ for 3-5 minutes, until just tender.
10. Step 4: Make the Sauce: In a bowl, whisk together brown sugar, soy sauce, hoisin, sriracha, and sesame oil.
11. Step 5: Combine and Serve: Return beef, noodles, and broccoli to the skillet.
12. Pour sauce over everything and toss to coat.
13. Serve hot, garnished with sesame seeds and green onion.

SWAPS & NOTES

-sweet, salty, savory, and just a little spicy.

Perfect for a busy weeknight or when you're craving your favorite takeout without the delivery wait.

Why I Love This Recipe This beef lo mein is everything you want in an Asian-inspired noodle dish.

The sauce is layered with complexity from soy, hoisin, brown sugar, sesame, and a hint of sriracha.

TIPS FOR SUCCESS

Slice steak thin and across the grain for tenderness.

Prep all your ingredients before starting-this dish moves fast.

Don't overcook the veggies-keep them crisp for contrast.

Taste and adjust the sauce before combining for your preferred flavor balance.

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