

Crispy Beef Stir-Fry with Peppers and Onions - A Flavor-Packed Weeknight Win

Crispy Beef Stir-Fry with Peppers and Onions - Sweet, Savory, and Satisfying



TIME
30 min

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INGREDIENTS

For the Beef:

1 lb flank steak or sirloin, thinly sliced against the grain

1/4 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 fresh ginger, minced

1 tsp sesame oil

1 tbsp chili paste or chopped red chili (optional for heat)

Stir-Fry Veggies:

1 red bell pepper, diced

1/2 onion, chopped

Sesame seeds, for garnish

DIRECTIONS

1. Crisp the Beef: Toss beef strips in cornstarch until fully coated.
2. Heat oil in a wok or skillet over medium-high.
3. Fry beef in batches until golden and crispy, about 2-3 minutes per side.
4. Transfer to a paper towel-lined plate.
5. SautØ the Aromatics and Veggies: In a clean pan or wok, heat a tablespoon of oil.
6. Add garlic and ginger; sautØ until fragrant (30 seconds).
7. Add bell pepper and onion; stir-fry for 2-3 minutes until slightly tender.
8. Make the Sauce: In a small bowl, whisk together soy sauce, hoisin, vinegar, brown sugar, sesame oil, and chili paste (if using).
9. Pour the sauce into the pan and let it simmer until thickened, about 2 minutes.
10. Finish the Stir-Fry: Add crispy beef to the pan and toss everything together to coat evenly in sauce.
11. Sprinkle with sesame seeds.
12. Serve: Serve hot over steamed rice or noodles.

SWAPS & NOTES

: crisp texture, rich umami from hoisin and soy, balanced sweetness from brown sugar, and a touch of heat if you choose to spice it up.

It's like a mash-up of Mongolian Beef and Crispy Chili Beef ,

but better because it's homemade, budget-friendly, and customizable.

Sauce : Add a splash of water or broth if you prefer a thinner sauce.

Vegetables : Try snow peas, broccoli, or green beans for variety.

TIPS FOR SUCCESS

Slice beef thinly for quick cooking and maximum crisp.

Don't crowd the pan when frying-work in batches.

Adjust sweetness or heat in the sauce to suit your taste.

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

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