

20-Minute Chinese Beef & Cabbage Stir-Fry for Busy Weeknights

Chinese Ground Beef and Cabbage Stir-Fry - Quick, Healthy, and Full of Flavor



TIME
30 min

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INGREDIENTS

- 1 lb lean ground beef
- 3 tbsp soy sauce
- 1 tbsp rice vinegar
- 2 tbsp hoisin sauce
- 1 tbsp sesame oil
- 3 cloves garlic, minced
- 1-inch piece of ginger, grated
- 4 cups cabbage, shredded
- 2 carrots, julienned
- 3 green onions, sliced
- $\frac{1}{2}$ tsp crushed red pepper flakes
- Salt and pepper to taste
- Sesame seeds for garnish

DIRECTIONS

1. **Brown the Beef:** Heat the sesame oil in a large skillet over medium heat.
2. **Add the ground beef** and cook until browned and cooked through.
3. **Drain excess fat** and return to the pan.
4. **Add Aromatics:** Stir in the garlic and ginger, cooking until fragrant (about 1 minute).
5. **Stir-Fry the Veggies:** Add the shredded cabbage and julienned carrots.
6. **Stir-fry** for 3-5 minutes until the veggies begin to soften but still have a little crunch.
7. **Make It Saucy:** Pour in the soy sauce, rice vinegar, and hoisin sauce.
8. **Stir** to coat everything evenly and cook for another 2-3 minutes.
9. **Finish with Flavor:** Add crushed red pepper flakes, and season with salt and pepper to taste.
10. **Toss** in the green onions and a sprinkle of sesame seeds.

SWAPS & NOTES

and Substitutions Beef : Ground turkey or chicken can easily be used for a lighter version.

Hoisin sauce : Adds depth and sweetness; sub with oyster sauce or a dash of brown sugar and soy sauce if needed.

Cabbage : Green or Napa cabbage both work great.

Carrots : Feel free to use pre-shredded carrots to save time.

TIPS FOR SUCCESS

Don't overcook the veggies -you want that satisfying crunch.

Double the batch for meal prep; it reheats beautifully.

Serve with rice, cauliflower rice, or in lettuce wraps for variety.

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

Original recipe: <https://chefmaniac.com/20-minute-chinese-beef-cabbage-stir-fry-for-busy-weeknights/>