

Crispy Shredded Chilli Beef: Chinese Takeout-Style at Home

Crispy Shredded Chilli Beef: Your Takeout Favorite, Made Better at Home!



OVEN
375°F

TIME
40 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

- 1 lb flank steak or sirloin, cut into very thin strips (about ...-inch thick)
- $\frac{1}{2}$ cup cornstarch
- 1 egg white
- Vegetable oil, for deep frying (such as canola, peanut, or corn oil)
- 1 tablespoon vegetable oil
- 2 garlic cloves, minced
- 1 teaspoon grated fresh ginger
- 2 red chilies, thinly sliced (like Fresno or Thai chilies, adjust to heat preference)
- 3 tablespoons soy sauce (low sodium preferred)
- 3 tablespoons rice vinegar (unseasoned)
- 3 tablespoons sweet chili sauce (store-bought, Asian-style)
- 2 tablespoons ketchup
- 1 tablespoon sugar (granulated)
- 1 teaspoon sesame oil (toasted sesame oil for richer flavor)
- Sesame seeds
- Sliced spring onions (green onions)

Swaps and Notes:

Flank Steak/Sirloin: Thinly slicing against the grain is crucial for tender beef. Partially freezing the steak for 20-30 minutes before slicing can make it easier to get very thin strips.

Cornstarch & Egg White: The combination creates a light coating that crisps beautifully when fried and helps tenderize the beef (a technique called velveting).

Vegetable Oil for Frying: Use a neutral-flavored oil with a high smoke point. You'll need enough to deep fry the beef in batches.

Red Chilies: Adjust the number and type of chilies based on your heat preference. Remove seeds for less heat.

Soy Sauce & Rice Vinegar: Essential for the classic Chinese flavor profile. Use low sodium soy sauce to control saltiness.

Sweet Chili Sauce: This provides a quick burst of sweet and spicy flavor.

Sesame Oil: Toasted sesame oil adds a crucial nutty aroma to the finished sauce.

Garnish: Sesame seeds and spring onions add texture, freshness, and visual appeal.

Directions:

Prepare & Coat Beef: In a medium bowl, combine the thinly sliced beef strips with the egg white and ¼ cup cornstarch. Mix thoroughly with your hands or a spoon until all the beef strips are well coated.

Set aside while you prepare the frying oil and sauce ingredients.

Heat Oil for Frying: Heat enough vegetable oil in a wok or deep pan (like a Dutch oven) for deep frying. You'll need at least 2-3 inches of oil.

Heat to 350-375°F (175-190°C). Use a thermometer for accuracy.

Fry Beef Until Crispy: Once the oil is hot, carefully fry the beef in batches. Add a small amount of beef at a time to avoid overcrowding, which can lower the oil temperature and lead to soggy beef. Fry until the beef strips are crispy and golden brown, usually about 3-5 minutes per batch. Use a slotted spoon or spider to remove the fried beef and transfer it to a plate lined with paper towels to drain any excess oil. Repeat with remaining beef.

Prepare Sauce Aromatics: In a clean pan or wok (or clean out the frying pan if it's safe to use with a small amount of oil), heat 1 tablespoon vegetable oil over medium heat. Add the minced garlic, grated fresh ginger, and thinly sliced red chilies. Sauté for 30 seconds until fragrant. Be careful not to burn the garlic.

Simmer Sauce: Add the soy sauce, rice vinegar, sweet chili sauce, ketchup, granulated sugar, and sesame oil to the pan with the aromatics. Stir well to combine all ingredients. Bring the sauce to a gentle simmer and let it cook for 2-3 minutes, stirring occasionally, until it thickens slightly to a syrupy consistency.

Toss Beef in Sauce: Add the crispy fried beef (all of it) back into the pan with the simmering sauce. Toss vigorously and stir to coat the beef evenly in the sweet chili sauce. Work quickly to ensure all pieces are coated before the sauce sets too much.

Garnish & Serve: Transfer the Crispy Shredded Chilli Beef to a serving platter. Garnish with sesame seeds and sliced spring onions if desired. Serve immediately with fluffy steamed white rice or noodles.

Tips for Success:

Thin Slices are Key: Very thinly sliced beef crisps up better and cooks faster.

DIRECTIONS

- 1. Making :** Crispy Shredded Chilli Beef involves a few key steps: preparing the beef, frying it, and then making and tossing it in the flavorful sauce.
- 2. Prepare & : Coat Beef:** In a medium bowl, combine the thinly sliced beef strips with the egg white and ¼ cup cornstarch. Mix thoroughly with your hands or a spoon until all the beef strips are well coated. Set aside while you prepare the frying oil and sauce ingredients.
- 3. Heat :** Oil for Frying: Heat enough vegetable oil in a wok or deep pan (like a Dutch oven) for deep frying. You'll need at least 2-3 inches of oil. Heat to 350-375°F (175-190°C). Use a thermometer for accuracy.
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to the pan with the aromatics. Stir well to combine all ingredients. Bring the sauce to a gentle simmer and let it cook for 2-3 minutes, stirring occasionally, until it thickens slightly to a syrupy consistency.

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- 8.** Garnish & : Serve: Transfer the Crispy Shredded Chilli Beef to a serving platter. Garnish with sesame seeds and sliced spring onions if desired. Serve immediately with fluffy steamed white rice or noodles.
- 9.** Tips for Success: Thin Slices are Key: Very thinly sliced beef crisps up better and cooks faster.
- 10.** Dry : Beef Before Coating: Pat the beef dry with paper towels before mixing with egg white and cornstarch for the best coating.
- 11.** Oil : Temperature: Maintain a consistent oil temperature for crispy, non-greasy beef.
- 12.** Fry in : Batches: Do not overcrowd the pan when frying. This is crucial for crispiness.
- 13.** Cook : Sauce Quickly: The sauce comes together fast. Have all ingredients pre-measured before you start sautøing.
- 14.** Serve : Immediately: Crispy Chilli Beef is best enjoyed right after it's tossed in the sauce for maximum crispness.
- 15.** Serving Suggestions and Pairings: This Crispy Shredded Chilli Beef is a fantastic main course. Serve it hot over a bed of fluffy steamed white rice or noodles (like lo mein or chow mein). You could also serve it with a side of steamed broccoli or sugar snap peas for added freshness. For other delicious Asian-inspired dishes, consider my Chinese Pepper Steak or my savory Beef Miso Ramen for a comforting bowl.
- 16.** Storage and Leftover Tips: Crispy Shredded Chilli Beef is definitely best enjoyed immediately after preparation for optimal crispiness. If you have leftovers, store them in an airtight container in the refrigerator for up to 2 days. To reheat, the best method is to spread the beef in a single layer on a baking sheet and bake in a 375°F (190°C) oven or air fryer for 5-10 minutes, until heated through and re-crisped. The sauce may not be as vibrant, but the beef will regain some crispness. Microwaving is not recommended as it will make the beef soggy.
- 17.** More Recipes You Will Love: If you loved the bold flavors and crispy texture of this dish, here are a few more fantastic savory recipes that I think you'll absolutely love:
- 18.** For another delicious beef and veggie stir-fry, check out my Chinese Pepper Steak.
- 19.** If you're a fan of : Asian-inspired savory treats, my Chinese Meat Pies are a unique and delicious option.
- 20.** For a comforting, slow-cooked beef dish, my : Slow Cooker Beef Brisket with BBQ Sauce is a must-try.
- 21.** And for a hearty, one-pan : Mexican-inspired meal that's always a hit, my This Mexican Chicken and Rice

Casserole Is My Favorite One-Pan Dinner That's Always a Hit is a great choice.

22. Final Thoughts: This Crispy Shredded Chilli Beef is a triumph of homemade takeout - delivering all the addictive crunch and sweet-spicy flavor you crave, right in your own kitchen. It's perfect for a fun family dinner or when you want to impress with a restaurant-quality dish. Give it a fry, and enjoy this incredible culinary adventure!
23. What's your favorite takeout dish to recreate at home? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

SWAPS & NOTES

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Cornstarch & Egg White: The combination creates a light coating that crisps beautifully when fried and helps tenderize the beef (a technique called velveting).

Vegetable Oil for Frying: Use a neutral-flavored oil with a high smoke point.

TIPS FOR SUCCESS

Thin Slices are Key: Very thinly sliced beef crisps up better and cooks faster.

Dry Beef Before Coating: Pat the beef dry with paper towels before mixing with egg white and cornstarch for the best coating.

Oil Temperature: Maintain a consistent oil temperature for crispy, non-greasy beef.

Fry in Batches: Do not overcrowd the pan when frying.

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

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