

## The Best Easy Beef Lo Mein: Better Than Takeout in 30 Minutes

Thinly sliced against the grain for maximum tenderness.



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

- 1 lb beef sirloin: Thinly sliced against the grain for maximum tenderness.
- 2 tablespoons soy sauce: Provides the base saltiness and color.
- 1 tablespoon cornstarch: This creates a protective coating to keep the beef juicy.
- 1 tablespoon vegetable oil: For the initial sear.
- 8 oz lo mein noodles: You can also use classic spaghetti if you can't find traditional egg noodles.
- 2 tablespoons vegetable oil: For sautéing the aromatics.
- 1 onion: Thinly sliced.
- 2 cloves garlic: Minced fresh for the best aroma.
- 1 cup sliced carrots: For sweetness and crunch.
- 1 cup bell peppers: Use a mix of red, green, or yellow for a vibrant look.
- 1 cup broccoli florets: Small bite-sized pieces work best.
- 1 cup snow peas: Trimmed.
- 1/4 cup soy sauce: Low sodium is a great option here.
- 2 tablespoons oyster sauce: This adds the characteristic savory "funk" and depth.
- 1 teaspoon sesame oil: For that toasted, nutty finish.
- 1/4 cup beef broth: Adds volume and richness to the sauce.

Cornstarch Slurry: 1 tablespoon cornstarch mixed with 1 tablespoon water.

Green onions: Chopped.

Sesame seeds: Toasted (optional).

## DIRECTIONS

1. Marinate the : Beef: In a medium bowl, toss the thinly sliced beef with 2 tablespoons of soy sauce and 1 tablespoon of cornstarch. Let this sit for at least 15 minutes. This "velveting" technique ensures the beef stays tender during high-heat cooking.
2. Prepare the : Noodles: While the beef marinates, cook your noodles according to the package instructions. Drain them and set aside. Pro Tip: Toss the drained noodles in a tiny drop of oil to prevent them from sticking together.
3. Sear the : Beef: Heat 1 tablespoon of vegetable oil in a large skillet or wok over high heat. Add the beef in a single layer. Stir-fry until browned and just cooked through (about 3-4 minutes). Remove the beef from the pan and set it aside.
4. SautØ the Veggies: In the same skillet, add the remaining 2 tablespoons of oil. Toss in the onion and garlic, sautØing for 1 minute until fragrant. Add the carrots, bell peppers, broccoli, and snow peas. Stir-fry for 4-5 minutes until tender-crisp.
5. Combine : Everything: Return the cooked beef and the noodles to the skillet with the vegetables.
6. Sauce and : Thicken: Pour the soy sauce, oyster sauce, sesame oil, and beef broth over the mixture. Toss well to coat. Pour in the cornstarch slurry and stir constantly for 1-2 minutes until the sauce thickens and becomes glossy.
7. Final : Garnish: Remove from heat and top with fresh green onions and sesame seeds.

## SWAPS & NOTES

The Beef: While sirloin is my go-to, flank steak or skirt steak are excellent alternatives.

Just ensure you slice them very thinly.

The Noodles: If you are in a pinch and don't have lo mein noodles, don't worry.

A simple box of spaghetti works surprisingly well as a substitute!

### TIPS FOR SUCCESS

Prep is Key: Stir-frying happens fast!

Have all your vegetables chopped and your sauce mixed before you ever turn on the stove.

High Heat: You want the pan to be very hot.

This sears the meat and keeps the vegetables from getting mushy.

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

Original recipe: <https://chefmaniac.com/the-best-easy-beef-lo-mein-better-than-takeout-in-30-minutes/>