

Easy Mongolian Beef Stir-Fry for a Fast Flavor-Packed Dinner

Mongolian Beef Stir-Fry with Bell Peppers & Onions



TIME
6 min

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INGREDIENTS

For the beef:

- 1 pound flank steak or sirloin, thinly sliced
- 2 tablespoons cornstarch
- 1 tablespoon soy sauce
- 1 tablespoon oil, for frying

For the sauce:

- 3 tablespoons soy sauce
- 2 tablespoons hoisin sauce
- 2 tablespoons brown sugar
- 2 tablespoons water
- 2 garlic cloves, minced
- 1 teaspoon grated ginger
- 1/2 teaspoon chili flakes, optional

For the vegetables:

- 1 red bell pepper, sliced
- 1 yellow bell pepper, sliced
- 1 small onion, chopped

DIRECTIONS

1. Prep the beef: In a bowl, toss the sliced beef with the cornstarch and 1 tablespoon of soy sauce.
2. Let it sit for about 6 minutes.
3. Cook the beef: Heat the oil in a large skillet or wok over medium-high heat.
4. Cook the beef in batches until browned and lightly crispy around the edges.
5. Remove the beef from the pan and set aside.
6. Cook the vegetables: In the same pan, add the onion and sliced bell peppers.
7. Saut  for about 4 minutes, until just tender.
8. Make the sauce: In a small bowl, stir together the soy sauce, hoisin sauce, brown sugar, water, minced garlic, grated ginger, and chili flakes if using.
9. Combine everything: Pour the sauce into the pan with the vegetables and bring it to a simmer.
10. Return the beef to the pan and toss everything together until coated in the glossy sauce.
11. Serve: Serve hot over steamed rice.
12. If desired, top with toasted sesame seeds or chopped green onions.

SWAPS & NOTES

Flank steak and sirloin both work well because they cook quickly and stay tender when sliced thinly.

Cutting against the grain helps keep the beef easier to chew.

The cornstarch coating gives the beef its lightly crisp exterior and helps the sauce cling better, so it is worth keeping in the recipe.

Hoisin sauce adds sweetness and depth, while the brown sugar helps create that signature glossy finish.

TIPS FOR SUCCESS

Slice the beef thinly so it cooks quickly and stays tender.

Cook the beef in batches instead of crowding the pan.

That helps it brown properly instead of steaming.

Keep the peppers slightly crisp-tender for the best texture and color.

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