

Sticky Garlic Ginger Beef with Broccoli and Slurp-Worthy Noodles: Better Than Takeout at Home

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TIME
3 to 4 min

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INGREDIENTS

- 1 pound flank steak or sirloin, thinly sliced
- 8 ounces noodles, such as lo mein, ramen, or spaghetti
- 3 cups broccoli florets
- 2 tablespoons oil, divided
- 4 cloves garlic, minced
- 1 tablespoon fresh ginger, grated
- 1/4 cup soy sauce
- 2 tablespoons hoisin sauce
- 2 tablespoons brown sugar or honey
- 1 tablespoon rice vinegar
- 1 teaspoon sesame oil
- 1 tablespoon cornstarch
- 1/2 cup beef broth or water
- 1/4 teaspoon red pepper flakes, optional
- 2 green onions, sliced
- Sesame seeds, optional for garnish

DIRECTIONS

- 1.** Cook the noodles: Bring a pot of salted water to a boil and cook the noodles according to package directions. Drain and set aside. If needed, toss them lightly with a small drizzle of oil to keep them from sticking.
- 2.** Mix the sauce: In a bowl, whisk together the soy sauce, hoisin sauce, brown sugar or honey, rice vinegar, sesame oil, cornstarch, beef broth, and red pepper flakes if using. Set the sauce aside.
- 3.** Cook the broccoli: Heat 1 tablespoon of oil in a large skillet or wok over medium-high heat. Add the broccoli and cook for 3 to 4 minutes, stirring often, until it is bright green and just tender. Remove it from the skillet and set aside.
- 4.** Sear the beef: Add the remaining oil to the skillet. Add the sliced beef in a single layer as much as possible and cook for 2 to 3 minutes, stirring occasionally, until browned and nearly cooked through.
- 5.** Add the aromatics: Stir in the garlic and ginger and cook for about 30 seconds, just until fragrant. Be careful not to let the garlic burn.
- 6.** Bring it all together: Return the broccoli to the skillet. Pour in the sauce and stir everything together. Let it bubble for 1 to 2 minutes until thickened and glossy. Add the cooked noodles and toss until fully coated.
- 7.** Finish and serve: Top with sliced green onions and sesame seeds if desired. Serve hot while the noodles are glossy and the beef is tender.

SWAPS & NOTES

It is bold enough to feel like a takeout treat, but simple enough to pull off in your own kitchen without much stress.

This is one of those dinners that instantly feels like a win.

The sauce clings beautifully to the beef and noodles, the broccoli brings freshness and color, and the whole dish comes together in a way that feels indulgent without being complicated.

If you love recipes that taste like they took more work than they actually did, this one belongs in your regular rotation.

TIPS FOR SUCCESS

The most important tip with beef stir-fry style dishes is to slice the meat thinly and against the grain.

That helps create tender bites that cook quickly and stay enjoyable instead of chewy.

It is also helpful to have everything prepped before you start cooking.

Once the skillet gets hot, this recipe moves fast.

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