

## Sizzling Savory Beef and Sweet Onion Stir-Fry: A Quick Dinner Packed with Bold Flavor

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**TIME**  
**2 to 3 min**

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**ChefManiac**

### INGREDIENTS

- 1 pound flank steak, sirloin, or thinly sliced beef
- 2 large sweet onions, sliced
- 2 tablespoons oil, divided
- 3 cloves garlic, minced
- 1 tablespoon fresh ginger, grated
- 1/4 cup soy sauce
- 2 tablespoons oyster sauce
- 1 tablespoon hoisin sauce
- 1 tablespoon brown sugar or honey
- 1 teaspoon rice vinegar
- 1 teaspoon sesame oil
- 1 tablespoon cornstarch
- 1/2 cup beef broth or water
- 1/2 teaspoon black pepper
- 2 green onions, sliced, for garnish
- Cooked rice or noodles, for serving

### DIRECTIONS

- 1.** Mix the sauce: In a small bowl, whisk together the soy sauce, oyster sauce, hoisin sauce, brown sugar or honey, rice vinegar, sesame oil, cornstarch, beef broth, and black pepper. Set aside.
- 2.** Prepare the beef: If your beef is not already sliced, cut it thinly against the grain into bite-sized strips. This helps it cook quickly and stay tender.
- 3.** Sear the beef: Heat 1 tablespoon of oil in a large skillet or wok over medium-high heat. Add the beef in a single layer and cook for 2 to 3 minutes, stirring occasionally, until browned and nearly cooked through. Remove it from the pan and set aside.
- 4.** Cook the onions: Add the remaining tablespoon of oil to the skillet. Add the sliced sweet onions and cook for 5 to 6 minutes, stirring often, until softened and starting to turn golden around the edges.
- 5.** Add garlic and ginger: Stir in the minced garlic and grated ginger. Cook for about 30 seconds, just until fragrant.
- 6.** Finish the stir-fry: Return the beef to the skillet. Pour in the prepared sauce and toss everything together. Let it simmer for 1 to 2 minutes until the sauce thickens and coats the beef and onions in a glossy glaze.
- 7.** Serve hot: Spoon the beef and onion stir-fry over cooked rice or noodles. Garnish with sliced green onions and serve right away.

### SWAPS & NOTES

Flank steak is a great choice for stir-fry because it cooks quickly and stays tender when sliced thinly against the grain, but sirloin works beautifully too.

If you are using a more budget-friendly cut, slicing it very thin is the key to keeping the texture enjoyable. Sweet onions are the real flavor booster here.

They soften beautifully and add that mellow sweetness that makes the beef taste even richer.

Yellow onions can work in a pinch, but sweet onions really give the dish its signature balance. If you want to add vegetables, bell peppers, broccoli, snap peas, or mushrooms all fit naturally into this recipe.

## TIPS FOR SUCCESS

The biggest stir-fry tip is to have everything ready before you start cooking.

Once the skillet gets hot, the process moves quickly, so it helps to have the beef sliced, onions cut, and sauce already mixed. Do not overcrowd the pan when browning the beef.

If the pan is too full, the meat will steam instead of sear.

Cook in batches if needed to get better color and flavor. Let the onions cook long enough to soften properly.

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

Original recipe: <https://chefmaniac.com/sizzling-savory-beef-and-sweet-onion-stir-fry-a-quick-dinner-packed-with-bold-flavor/>