

WHAT'S
FOR
DINNER?

BEEF STIR-FRY WITH HOISIN SAUCE

PREP 30 MIN | COOK 10 MIN | SERVES 4



INGREDIENTS

1 KNORR Beef Stock Pot

- 1 tbsp soy sauce
- 1 tbsp rice wine or dry sherry
- 2 tsp sesame oil
- 2 cloves garlic, crushed
- 1 tbsp fresh ginger, finely chopped
- 400g beef frying steak, cut into strips
- 2 tbsp sunflower oil
- 1 large carrot, cut into matchsticks
- 100g mange tout, halved lengthways
- 140g oyster mushrooms, roughly sliced
- 3 tbsp Hoisin sauce
- 3 tbsp water
- 1 tbsp sesame seeds, toasted
- Cooked Chinese noodles to serve

METHOD

1. Mix together the soy sauce, sherry, sesame oil, garlic and ginger in a shallow dish.
1. Add the steak and leave to marinate for at least 30 minutes.
2. When ready to cook, heat 1 tablespoon of the sunflower oil in a large frying pan or wok until hot. Add the steak with the marinade and stir fry for 3-4 minutes over a high heat until lightly browned.
3. Remove, using a slotted spoon, on to a plate, leaving the juices in the pan.
4. Heat the remaining tablespoon of oil in the pan and toss in the carrots.
5. Stir fry for a few minutes, then add the mange tout and cook for a further 2 minutes.
6. Return the steak to the pan, add the mushrooms and toss everything together.
7. Add the Hoisin sauce, **Knorr Beef Stock Pot** and water and stir fry for a final minute for the stock pot to dissolve.
8. Sprinkle with the toasted sesame seeds and serve immediately with cooked noodles.