



JERNEJ KITCHEN

STEAK STIR FRY

Steak Stir Fry is a simple recipe with colorful bell peppers and green beans. It's a delicious and filling midweek dinner for the whole family.

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| SERVES | 4 | PEOPLE |
| PREPARATION: | 10 | MINUTES |
| COOK: | 10 | MINUTES |
| TOTAL TIME: | 20 | MINUTES |

STEAK STIR FRY

- 400 g (1 pound) ribeye steak
- 1/4 tsp baking soda
- 1/2 tsp salt
- 1/4 tsp ground black pepper
- 60 ml (1/4 cup) light soy sauce
- 2 tbsp oyster sauce
- 1 tsp light miso paste
- 1 tsp rice vinegar
- 1 tbsp sugar
- 60 ml (1/4 cup) water or beef broth
- 1 tsp cornstarch
- 200 g (1/2 pound) green beans, fresh or frozen
- 3 tbsp sesame oil
- 1 tsp ginger, minced
- 1 tsp garlic, minced
- 1 onion
- 1 yellow bell pepper
- 1 red bell pepper

MEAT

Cut the ribeye steak into very thin slices and add it to a bowl. Season with baking soda, salt, and pepper. Mix and set aside until you prepare the remaining ingredients (or for half an hour).

SAUCE

Combine soy sauce, oyster sauce, miso paste, rice vinegar, sugar, water (or beef broth), and cornstarch in a bowl. Set aside until needed.

COOK THE BEANS

Place a saucepan with water over high heat. Season with salt and bring to a boil. Add the green beans. Cook the frozen beans for 2 - 3 minutes or fresh beans for approximately 10 minutes. When they're cooked, remove them from the heat and drain. Set aside until needed.

MEAT

Place a Tefal Unlimited pan over high heat. Add oil and meat and fry on high heat for 2 minutes. Remove the meat from the pan and continue to cook.

STEAK STIR FRY

Add minced ginger, minced garlic, and large pieces of onion to the pan. Fry for 1 minute over high heat. Add large pieces of bell peppers and green beans. Fry for 2 - 3 minutes. Add the meat and the sauce. Stir to combine and cook for a minute. Remove from the heat and serve with cooked basmati rice.

TOOLS AND EQUIPEMENT

cutting board

Sponsored

kitchen knife

bowl

TEFAL Unlimited deep pan 26
cm

saucepan Tefal