

Chocolate Beef Stir Fry

This savory and indulgent stir fry combines the richness of chocolate with tender beef for a unique and delicious main dish.



Main Dish

30 min

Total time

Intermediate

Difficulty

450

kcal / serving

Ingredients

- 200g beef sirloin, thinly sliced
- 2 tablespoons vegetable oil
- 1 onion, sliced
- 2 cloves of garlic, minced
- 1 bell pepper, sliced
- 2 tablespoons soy sauce
- 1 tablespoon oyster sauce
- 1 tablespoon honey
- 50g dark chocolate, chopped
- Salt and pepper to taste

Steps

- 1 Heat the vegetable oil in a wok or large skillet over high heat.
- 2 Add the beef slices and cook until browned. Remove from the pan and set aside.
- 3 In the same pan, add the onion, garlic, and bell pepper. Stir fry for 2-3 minutes until slightly softened.
- 4 In a small bowl, mix together the soy sauce, oyster sauce, honey, and chopped dark chocolate.
- 5 Return the beef to the pan and pour the sauce mixture over it. Stir fry for another 2-3 minutes until the sauce has thickened and the beef is cooked through.
- 6 Season with salt and pepper to taste.
- 7 Serve hot with steamed rice or noodles.