

Savory Beef Stir-Fry

A flavorful and satisfying beef stir-fry dish that's quick and easy to make. Perfect for a delicious weeknight dinner!



Main Dish

30 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- Ingredients for 1 person:
- 150g beef strips
- 1 tablespoon soy sauce
- 1 tablespoon oyster sauce
- 1 teaspoon sesame oil
- 1 clove garlic, minced
- 1/2 red bell pepper, sliced
- 1/2 onion, sliced
- 1 cup cooked rice
- Salt and pepper to taste
- Chopped green onions for garnish

Steps

- 1 In a bowl, marinate the beef strips with soy sauce and oyster sauce for 15 minutes.
- 2 Heat sesame oil in a pan over medium-high heat. Add minced garlic and stir-fry until fragrant.
- 3 Add the marinated beef strips and cook until browned.
- 4 Toss in the sliced bell pepper and onion, stir-fry for a few minutes until vegetables are tender.
- 5 Season with salt and pepper to taste.
- 6 Serve the beef stir-fry over cooked rice, garnish with chopped green onions.