

# **Garlic Hoisin Beef Stir Fry**



Make this easy 4-minute meal for friends and family.

## **Ingredients**

500 grams Beef Rump, cut into 0.5cm strips

1 Tablespoon Peanut Oil

1 Bag Community Co Chunky Stir Fry

2 Spring Onions, sliced

1 Tablespoon Toasted Sesame Seeds

For Marinade 1 Tablespoon Soy Sauce

For Marinade 1 Teaspoon Sesame Oil

For Marinade 1/2 Teaspoon Baking Soda

For Marinade 1 1/2 Teaspoon Corn Flour

For Sauce 3 Tablespoon Hoisin Sauce

For Sauce 1 Tablespoon Chinese Shaoxing Wine

For Sauce 1 Clove Garlic, minced

For Sauce 1 Tablespoon minced Ginger

**Method:**

1. Add sliced beef to a bowl with all marinade ingredients. Set aside for 15-30 minutes.
2. In a bowl, mix together stir fry sauce ingredients.
3. Heat oil in a work over medium to high heat. Add marinated beef strips, and sauté until cooked through.
4. Add Community Co Chunky Stir Fry and fry for 2-3 minutes. Add sauce and toss to coat.
5. Garnish stir fry with sliced spring onions and toasted sesame seeds. Serve as is, or with rice.