Shredded Beef Stir Fry

A simple stir fry that brings punchy Vietnamese flavours.

Ingredients

1 tbsp lemongrass paste

2-3 garlic cloves, crushed

2 tbsp soy sauce

1 tbsp oyster sauce

1 ½ tbsp brown sugar

500g stir fry beef strips

2 tbsp fish sauce

2 tbsp water

1 birds eye chilli, sliced

¼ cup lime juice

1 clove garlic, minced

1 lebanese cucumber, deseeded and thinly sliced

Rice noodles or rice, to serve

Fresh coriander, mint and basil to garnish

¼ cup peanuts, roasted and roughly chopped

1 lime, cut into wedges

Method:

1. In a bowl, combine the marinade ingredients and add the beef. Toss to coat then marinate for 5-10 minutes.
2. To make the quick pickle, combine the fish sauce, water, lime juice, garlic, chilli and sliced cucumber in a bowl. Set aside until ready to use.
3. In a wok or fry pan, over high heat drizzle some olive or vegetable oil. Add the beef in batches, stirring and cooking for 4-5 minutes before adding the next batch. Cook until beef is brown and caramelised.
4. Serve the beef and pickles over rice noodles or rice. Garnish with fresh herbs and top with chopped peanuts and an extra wedge of lime.