Beef with Snow Peas

Ingredients

Marinade

450 g flank steak , thinly sliced against the grain (or skirt steak)

1 tablespoon oyster sauce

2 teaspoons Shaoxing wine (or dry sherry)

1 teaspoon peanut oil (or vegetable oil)

1 teaspoon corn-starch

Sauce

1/4 cup chicken stock

1 1/2 tablespoons oyster sauce

1 tablespoon Shaoxing wine

1 teaspoon dark soy sauce (or regular soy sauce)

1/2 teaspoon sugar

1 teaspoon corn-starch

1 teaspoon sesame oil

Stir Fry

1 to 2 tablespoons peanut oil (or vegetable oil)

2 cups snow peas, trimmed & strings removed

1/2 onion, sliced into thick strips

1/2” (1 cm) ginger, minced

1 clove garlic, minced

Method

- Combine the steak, oyster sauce, oil and corn-starch in a medium-sized bowl. Mix with your hands to coat the beef evenly.
- Marinate for 15 minutes while preparing the other ingredients.
- Combine all the sauce ingredients except the sesame oil in a small bowl. Stir to dissolve the sugar and corn-starch.
- Add the sesame oil and set aside.
- Heat oil in a large skillet over medium-high heat until hot. Spread the marinated steak into a single layer, cooking in batches to avoid overcrowding if necessary. Sear on one side for 1 minute or until the bottom is lightly charred.
- Flip and sear for another 30 seconds to 1 minute, until the other side is cooked but the inside is still slightly pink.
- Transfer the steak to a plate, leaving any excess oil in the pan.
- If the pan looks dry, add another tablespoon of oil to the pan. Add the snow peas and onions. Cook and stir for about 1 minute.
- Add the ginger and garlic. Continue to cook for another 30 seconds.
- Stir the sauce again to redissolve the corn-starch completely and pour it into the pan. Add the beef back to the pan.
- Stir until the sauce thickens. Immediately transfer everything to a large plate and serve hot as a main dish.