

Honey Soy Crispy Beef

Ingredients

- 2 tbs Soy Sauce
- 1 tbs Oyster Sauce
- 1 pkt 400g Ready to Eat Hokkien Noodles
- 2 tbs honey
- 2 tsp sesame oil
- 2 tbs peanut oil
- 1/4 cup cornflour
- 500g beef stir-fry strips
- 1 bunch broccolini, halved lengthways and crossways
- 100g snow peas, trimmed, halved diagonally
- 2 tsp sesame seeds, toasted
- 2 tsp long red chilli, thinly sliced

Method

Combine honey, sauces, sesame oil and 2 tbs cold water in a small jug. Set aside.

Prepare noodles according to packet instructions.

Meanwhile, heat wok over high heat, add half of the peanut oil. Swirl to coat.

Place cornflour in a small bowl. Add half of the beef and toss to coat.

Add beef to wok and stir - fry for 3 minutes or until browned. Transfer to a bowl.

Repeat with remaining peanut oil, cornflour and beef.

Add broccolini and snow peas to wok. Stir-fry for 3 minutes or until broccolini is just tender.

Return beef to wok with sauce mixture.

Stir-fry for 1 minute or until sauce has thickened.

Toss through noodles.

Serve topped with sesame seeds and chilli