

Spicy Garlic Shrimp & Beef Noodle Stir-fry

A vibrant and savory stir-fried noodle dish featuring succulent garlic-marinated shrimp, tender strips of beef, cherry tomatoes, and fresh chives, all tossed in a flavorful sauce. Perfect for a hearty and satisfying meal.

Ingredients

- 250g (approx 8.8 oz) Spaghetti or Linguine
- 500g (approx 1.1 lb) Large shrimp, peeled and deveined, tails on
- 250g (approx 8.8 oz) Beef sirloin or flank steak, thinly sliced
- 1 cup Cherry tomatoes, halved or left whole
- 1/4 cup Green onions (scallions), chopped for garnish
- 1/2 Onion, thinly sliced (optional)
- 2 tbsp Olive oil or vegetable oil (divided)
- 2-3 cloves Garlic, minced
- 3 tbsp Soy sauce (divided)
- 1/2 tsp Black pepper
- 1/2 tbsp Cornstarch
- 1 1/2 tbsp Sesame oil (divided)
- 1 tbsp Oyster sauce (optional, for umami)
- 1 tbsp Rice vinegar
- 1 tbsp Brown sugar or honey
- 1 tsp Ginger, grated (optional)
- 1/4 cup Water or chicken broth

Instructions

1. Cook spaghetti according to package directions until al dente. Drain and toss with 1 tablespoon of olive oil to prevent sticking. Set aside.

2. While noodles cook, marinate shrimp: In a bowl, combine shrimp with minced garlic, 1 tablespoon soy sauce, and black pepper. Mix well.
3. Marinate beef: In a separate bowl, combine thinly sliced beef with 1 tablespoon soy sauce, cornstarch, and 1/2 tablespoon sesame oil. Mix well.
4. Prepare stir-fry sauce: In a small bowl, whisk together 1 tablespoon soy sauce, oyster sauce (if using), rice vinegar, brown sugar, 1 teaspoon sesame oil, grated ginger (if using), and water or chicken broth.
5. Heat 1 tablespoon olive oil in a large skillet or wok over medium-high heat. Add marinated beef and stir-fry until browned and cooked through, about 2-3 minutes. Remove beef from the pan and set aside.
6. Add the remaining 1 tablespoon olive oil to the same pan. Add marinated shrimp and cook for 2-3 minutes per side, until pink and opaque. Remove shrimp from the pan and set aside.
7. If using, add the thinly sliced onion to the pan and stir-fry until softened, about 2 minutes.
8. Add the cooked spaghetti to the pan. Pour the prepared stir-fry sauce over the noodles and toss to coat evenly.
9. Return the cooked beef and shrimp to the pan. Add the cherry tomatoes. Toss everything together gently to combine and heat through for 1-2 minutes.
10. Garnish generously with chopped green onions before serving.