

Asian Style Beef Strips

Ingredients

- Steak (flank preferably) – 1 lb
- Baking soda – 1 tsp
- Brown sugar – 1/3 cup
- Corn starch – 1/3 cup
- Corn starch slurry (corn starch and water) – 1 tbsp
- Garlic – 1 tsp
- Ginger – 1 tsp
- Salt – 1 tsp
- Soy sauce – 1/4 cup
- Thai chili and green beans (optional)

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Instructions

1. Prep Beef

Thinly cut your beef using proper knife safety. Mix it with salt, cornstarch, and baking soda. Set aside.

2. Prepare Sauce

Combine brown sugar, light soy sauce, and broth powder mixture in a bowl or container.

3. Cook Beef

Fry beef in a pan until golden brown and cooked through. Set aside.

4. Make Sauce

Add the sauce mixture and the corn starch slurry to the pan.

5. Thicken

Stir the sauce until it thickens to your desired consistency.

6. Combine

Add the cooked beef, chili, and green beans (if using) back to the sauce and mix until well coated.