KIKKOMAN

Korean beef stir-fry with kimchi & mushrooms

Total time **33 mins** **15 mins** preparation time **18 mins** cooking time

INGREDIENTS

10 portion(s)

For the stir-fry:

40 ml	vegetable oil
1.2 kg	beef (sirloin or ribeye), cut into thin strips
3	cloves of garlic, finely chopped
150 g	onion, thinly sliced
300 g	shiitake mushrooms, sliced
300 g	kimchi, finely chopped
200 ml	Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce
50 g	cane sugar

For the side dish:

150 g	butter
1.2 kg	basmati rice, cooked
50 g	gluten free crispy fried onions

For garnish:

30 g	sesame seeds, toasted
100 g	spring onions, green part only, roughly chopped

PREPARATION

Step 1

Heat the vegetable oil in a large wok or frying pan. Fry the beef strips over high heat for 3–4 minutes until golden on the outside and still juicy inside. Remove from the pan and set aside.

Step 2

Add the garlic and onion to the pan and sauté for 2–3 minutes until translucent.

Step 3

Add the shiitake mushrooms, kimchi, Kikkoman Gluten free Soy Sauce and the sugar. Cook over medium heat for 4–5 minutes until the ingredients are well combined and the sauce thickens. Return the beef to the pan and bring briefly back to the boil.

Step 4

Melt the butter in a large frying pan and fry the basmati rice for 2–3 minutes. Fold in the crispy fried onions.

Step 5

Serve the stir-fry with the butter rice. Garnish with spring onions and sesame seeds.