KIKKOMAN

Teriyaki beef stir-fry

Total time **55 mins** **25 mins** preparation time **30 mins** cooking time

INGREDIENTS

10 portion(s)

For the beef stir-fry:

1.2 kg	beef (e.g. skirt steak)
80 g	mild chilli, finely sliced
700 ml	Kikkoman Wok Sauce - Teriyaki
150 ml	rapeseed oil
15 g	garlic, finely chopped
30 g	ginger, finely chopped
800 g	onions, white, cut into wedges
600 g	shiitake mushrooms, without stems, cleaned and cut into strips

In addition:

400 g	basmati rice
50 g	spring onions, sliced on the diagonal
10 g	sesame seeds

PREPARATION

Step 1

Cut the beef into bite-sized pieces (approx. 1 x 3 x 1 cm). Mix well in a bowl with the chilli and half of the Kikkoman Wok Sauce - Teriyaki. Set aside.

Step 2

Prepare the rice according to the packet instructions.

Step 3

Heat half of the oil in a wok or frying pan over a high heat and sear the meat in batches on all sides, then remove from the wok.

Step 4

Heat the remaining oil in the same wok over a medium heat. Add the onions and mushrooms and fry for 3-4 minutes until the onions are translucent. Add the garlic and ginger and fry briefly. Add the beef and the rest of the Kikkoman Wok Sauce - Teriyaki and simmer for a further 2-3 minutes.

Step 5

Serve the rice with the shiitake beef stir-fry and top with the spring onions and sesame seeds.