KIKKOMAN®

Spicy chilli beef and mushroom stir-fry recipe
Total time **25 mins**   **15 mins** preparation time   **10 mins** cooking time

INGREDIENTS
4 portion(s)

350 g	rump or sirloin beef steak
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
	Juice of 1 lime
1 tsp	Kikkoman Toasted Sesame Oil
1	red chilli, deseeded and very finely chopped
2 tbsp	sunflower oil
200 g	mushrooms, sliced or left whole if small
125 g	tenderstem broccoli
2	heads of baby pak choi, shredded
75 g	bean sprouts

PREPARATION

Step 1

Trim any fat from the steak and cut the meat into thin strips. In a shallow dish, mix together the soy sauce, lime juice, sesame oil and chilli, add the steak and turn the strips over until they are well coated.

Step 2

Cover the dish with cling film and leave in the fridge to marinate for several hours or overnight.

Step 3

Heat 1 tablespoon of sunflower oil in a wok or large frying pan. Lift half the steak from the marinade and stir-fry over a high heat for 2 minutes until browned. Remove from the pan and set aside.

Step 4

Add the rest of the steak to the pan, reserving the marinade, and stir-fry for 2 minutes. Remove and set aside.

Step 5

Add the remaining oil to the pan and stir-fry the mushrooms for 2 minutes. Add the tenderstem broccoli, stir-fry for 1 minute, then add the pak choi and bean sprouts and stir-fry for a further 1 minute. Return the steak to the pan, pour over the reserved marinade and toss everything together over the heat for 2 minutes until piping hot. Serve at once.