



AMERICAN (CHINESE-AMERICAN)

Mongolian Beef

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	4	15 min + 15 min marinating	10 min	Stir-fry	Flank steak

Ingredients

- 500 g (1 lb) flank steak
 - 3 tbsp cornstarch
 - 1 tbsp soy sauce
 - 4 tbsp vegetable oil
 - 4 cloves garlic, minced
 - 1 tbsp grated fresh ginger
 - 4 spring onions, cut into 4 cm (1½ in) lengths, whites and greens separated
 - 3 dried red chillies (optional)
- SAUCE**
- 80 ml (⅓ cup) soy sauce
 - 80 ml (⅓ cup) water
 - 3 tbsp brown sugar
 - 1 tbsp hoisin sauce
 - 1 tsp cornstarch
 - 1 tsp sesame oil

Steps

1. Slice the beef against the grain into 5 mm (¼ in) strips.
2. Toss with 1 tbsp soy sauce and 1 tbsp cornstarch and leave for 15 minutes. Then toss with the remaining 2 tbsp cornstarch until each strip is lightly coated.
3. Stir the sauce ingredients together until the sugar dissolves.
4. Heat 3 tbsp oil in a large skillet or wok over high heat until it shimmers. Add half the beef in one layer.
5. Stir-fry for 1½ minutes until the edges are crisp and brown. Remove and repeat with the rest.
6. Lower the heat to medium-high, add the last tablespoon of oil, garlic, ginger, chillies and scallion whites. Cook 30 seconds until fragrant.
7. Pour in the sauce and bubble for 1 to 2 minutes until it thickens and turns glossy.
8. Return the beef and toss for 30 seconds to coat. Fold in the scallion greens and serve over rice or noodles.

Notes

- **Crisp edges:** the cornstarch coating is what gives the beef its crisp, lacquered texture.
- **Other cuts:** skirt or sirloin work equally well.
- **Heat level:** skip the dried chillies for a family-friendly version.
- **Make ahead:** slice the beef and mix the sauce up to a day ahead; keep them covered in the fridge.
- **Shortcut:** freeze the flank for 30 minutes before slicing so it cuts thin and even.
- **Pair with:** steamed broccoli or garlicky bok choy.