



Asian Beef and Cabbage Stir Fry

Overview

Difficulty: Easy

Servings: 2

Preparation Time: 45 minutes

Cooking Time: 20 minutes

Ingredients

300g Beef - Sliced thinly

20ml Cooking Oil

3 Tablespoons Light Soy Sauce

1 Tablespoon Mirin

1 Tablespoon Honey

1 Tablespoon Brown Sugar

1 Tablespoon Gochujang Sauce - Optional

150g White Cabbage - Sliced Thinly

50g Carrot - Sliced Thinly

1 Tablespoon Garlic

1 Tablespoon White Onion

Salt - To Taste

White Pepper Powder - To Taste

Step 1.

Chop and blend the white onion and garlic.



Step 2.

Mix the sliced beef with soy, mirin, honey, sugar, garlic, onion and hot sauce and leave them to marinate for 30 minutes.



Step 3.

In a medium pan, heat up the oil, then fry the marinated beef for about 3 minutes.



Step 4.

Add the sliced carrots and cabbage to the beef and stir fry them well for about 2 minutes.



Step 5.

Season with white pepper and salt. Cover the pan with a lid and allow the ingredients to simmer for a couple of minutes.



Step 6.

Place the stir fry in a dish and serve warm.

