

Stir Fried Chili Beef with Veggies and Asian Noodles

Serves 4

For chicken:

- 2 lbs tenderloin tips
- 6 tablespoons rice wine or dry sherry
- 2 tablespoons minced fresh ginger
- 4 teaspoons soy sauce, plus more for serving
- 1 tablespoon cornstarch
- Kosher salt and freshly ground white pepper
- 3 tablespoons peanut oil
- 3-4 teaspoons chili garlic sauce (adjust to heat)
- ¼ cup hoisin sauce
- ¼ cup honey
- 4 cloves minced garlic
- 3 cups shaved brussel sprouts
- 4 cups thinly sliced shiitake mushrooms
- 1 medium red bell pepper, stemmed, seeded and cut into thin strips
- 8 medium scallions, thinly sliced (about 1 cup)
- 1 tablespoon sesame oil
- sesame seeds for serving
- 8 oz cooked asian noodles

For chicken:

Cut the beef in about 2-inch x ¼-inch wide strips. Transfer to a medium bowl and add 3 tablespoons of the rice wine, 1 tablespoon of ginger, soy sauce, and season with a little salt and pepper. Stir in the cornstarch until it is no longer visible and coats the beef.

In a small bowl, stir the chili garlic sauce, hoisin sauce, and the remaining rice wine and honey. Heat a 14-inch flat-bottom wok or heavy bottom skillet over high heat and add 2 tablespoons of the peanut oil to swirl and coat the pan. Add the beef, spreading it evenly over the bottom of pan allowing space between, cooking in a single layer (sear beef in batches if your a pan is not large enough). Cook, undisturbed, for 1 minute, allowing the beef to sear, then turn once adding the garlic until the beef is lightly browned but not yet cooked through, about 1 minute or 2 on each side. Transfer the beef and garlic to a plate.

Add the remaining tablespoon of peanut oil and sesame oil to your wok or skillet and swirl to coat. Add the Brussel sprouts, bell pepper, mushrooms, remaining ginger and ¾ cup of the scallions (reserve ¼ cup of scallions for garnish) and cook until bright green and vegetables are tender, about 2 minutes.

Return the beef to the pan with any accumulated juices and add the hoisin chili garlic sauce to the mixture. Stir-fry until the beef is just cooked through and the vegetables are crisp-tender, another minute or two. Serve immediately over asian noodles and garnish with sesame seeds and remaining scallions. Serve immediately and enjoy!

