



Mongolian Beef

Makes: 4 servings

Prep Time: 5 minutes Cook Time: 10 minutes

Total Time: 15 minutes

- 2 New York Strip Steaks, thinly sliced (about 1 1/2 pounds)
- 3 tbsps cornstarch
- 2 tbsps vegetable oil, divided
- 3 cloves garlic, minced
- 1 tbsp minced ginger
- 1/3 cup low sodium soy sauce
- 1/3 cup water
- 1/2 cup dark brown sugar
- 2 green onions, sliced into 1-inch pieces
- 1 tsp toasted sesame seeds, optional
- Kosher salt and pepper to taste
- Steamed rice for serving

Season sliced steak with salt and pepper. Toss steak in cornstarch until fully and evenly coated. Set aside.

Place a large skillet over medium-high heat and add 1 tablespoon oil. Add garlic and ginger and sauté for 1 minute. Add soy sauce, water and sugar and bring to a boil until sugar dissolves, about 2 minutes. Pour sauce into a liquid measuring cup and set aside.

Place skillet back over heat and add remaining oil. Add steak and sear until evenly browned on both sides, 1 to 2 minutes per side. (If there is too much steak to sear in one layer, do this in two batches, adding an extra tablespoon of oil before searing the second batch).

Pour sauce back into skillet and toss together with meat. Allow sauce to thicken, 1 to 2 minutes. Toss in green onion and continue to cook for 1 more minute until sauce is thick enough to coat the back of a wooden spoon.

Pour Mongolian beef over steamed rice and serve.

Chef's Notes:

Make Ahead: The sauce in this dish can be made up to 5 days ahead of time. The meat can be sliced up to a day ahead of time. When ready to make the dish, toss beef in salt, pepper and cornstarch. Sear in skillet as directed. Warm the sauce in a saucepan for a few minutes before adding it to the seared meat. This will help to avoid the temperature dropping in the skillet, not allowing for quick and even cooking.

The overall dish can be made up to 3 days ahead of time. When ready to serve, pour entire mixture into a large skillet and simmer over medium heat until warmed through, about 5 to 6 minutes.

Freeze Ahead: Cool Mongolian beef completely before transferring into a freezer friendly container. Store in freezer for up to 3 months. When ready to use, thaw in refrigerator overnight. Pour mixture into a skillet and slowly reheat until just heated through.

Recipe from Spoon Fork Bacon