

Szechuan Beef

Oscar · 29/09/2024

**Prep Time**

20 mins

Difficult

Medium

Servings

40 mins

Description

This Szechuan beef is spicy. Serve with rice.

Ingredients

- 1 tablespoon soy sauce - 2 teaspoons cornstarch - 1 clove garlic
- minced - ¼ teaspoon crushed red pepper - 1 pound sirloin steak
- cut into bite-sized strips - 2 tablespoons vegetable oil - 3 cups fresh broccoli florets - 2 small onions
- cut into wedges - 1 (8 ounce) can water chestnuts
- drained - ¼ cup chicken broth - ½ cup peanuts

Instructions

1. Stir together soy sauce
2. cornstarch
3. garlic
4. and crushed red pepper in a non-metal bowl. Add steak and toss to coat. Cover the bowl and refrigerate for 20 minutes. Heat oil in a wok or large skillet over high heat. Stir-fry beef in hot oil until no longer pink
5. about 5 minutes. Add broccoli
6. onions
7. and water chestnuts; cook and stir for 2 minutes. Pour in broth and bring to a boil. Stir in peanuts; cook for 1 minute and serve hot.