



Japanese Beef StirFry

Oscar · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

8

Description

Tender beef strips are quickly stirfried with crisp and colorful vegetables to make this delicious restaurantstyle dinner in your own kitchen

Ingredients

- - 2 pounds boneless beef sirloin or beef top round steaks (3/4" thick) - 3 tablespoons cornstarch - 1 (10.5 ounce) can Campbell's® Condensed Beef Broth - ½ cup soy sauce - 2 tablespoons sugar - 2 tablespoons vegetable oil - 4 cups sliced shiitake mushrooms - 1 head Chinese cabbage (bok choy)
- thinly sliced - 2 medium red peppers
- cut into 2"-long strips - 3 stalks celery
- sliced - 2 medium green onions
- cut into 2" pieces - Hot cooked regular long-grain white rice

Instructions

1. Slice beef into very thin strips. Mix cornstarch
2. broth
3. soy and sugar until smooth. Set aside. Heat 1 tablespoon oil in saucepot or wok over high heat. Add beef in 2 batches and stir-fry until browned. Set beef aside. Add 1 tablespoon oil. Add the mushrooms
4. cabbage
5. peppers
6. celery and green onions in 2 batches and stir-fry over medium heat until tender-crisp. Set vegetables aside. Stir cornstarch mixture and add. Cook until mixture boils and thickens
7. stirring constantly. Return beef and vegetables to saucepot and heat through. Serve over rice. Recipe Tips
To make slicing meat easier
8. freeze beef for 1 hour. To make ahead
9. prepare vegetables
10. place them in resealable plastic bags
11. and refrigerate overnight.