



Spicy Beef and Broccoli Chow Mein

Jacob · 30/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

4 hrs 20 mins

Description

I just mixed familiar Asian flavors together to make this ohso simple dish Sometimes simplicity makes the best dishes This is fast dinner to whip up any night to break the normal dish routine

Ingredients

- - ¼ cup soy sauce - 2 tablespoons oyster sauce - 2 tablespoons hoisin sauce - 1 tablespoon red wine vinegar - 1 tablespoon sesame oil - 1 tablespoon garlic powder - 1 tablespoon honey - 2 teaspoons chile sauce (Optional) - 1 teaspoon freshly ground black pepper - ½ pound thinly-cut flat iron steaks - 1 cup broccoli florets - 6 ounces dried chow mein noodles - 1 tablespoon olive oil
- or more as needed - ¼ white onion
- chopped - 4 cloves garlic
- minced
- or more to taste

Instructions

1. Whisk soy sauce
2. oyster sauce
3. hoisin sauce
4. red wine vinegar
5. sesame oil
6. garlic powder
7. honey
8. chile sauce
9. and black pepper together in a bowl until marinade is smooth. Brush marinade onto steak strips and broccoli
10. reserving some for the noodles. Refrigerate for 4 hours to overnight. Bring a large pot of lightly salted water to a boil. Cook chow mein noodles in the boiling water
11. stirring occasionally until tender yet firm to the bite
12. about 3 minutes. Drain. Heat oil in a wok or deep skillet over medium heat; cook and stir onion for 3 minutes. Add garlic and beef-broccoli mixture; cook and stir until beef is cooked through
13. 1 to 2 minutes. Add noodles and reserved marinade; toss using tongs and cook until heated through
14. 1 to 2 minutes.