

Stir-Fried Beef Noodle Recipe

Ingredients:

1/3 lb tender beef
3 stalks white stem baby bok choy
1 stalk celery
1/2 carrot
2 scallions
2/3 lb You noodles (Taiwanese style noodles)

Seasonings:

A 1 tablespoon cooking wine
1 tablespoon soy sauce
1 teaspoon sugar
1 teaspoon cornstarch
1 teaspoon cooking oil
B 2 tablespoons soy sauce
1/2 cup water
1/2 teaspoon sugar
pepper to taste

Method:

Slice tender beef and marinate in seasoning **A** for 15 minutes, then blanch through smoking oil and remove. Rinse white stem baby bok choy, celery and scallions separately, then cut into small sections. Peel carrot, rinse well and cook until done, then cut into slices. Heat 2 tablespoons cooking oil to stir-fry celery until fragrant. Add beef slices, carrot as well as white stems baby bok choy, season with seasoning **B** to taste. Mix well and remove. Heat 2 tablespoons cooking oil in wok to stir scallion sections until fragrant, add salt and pepper to taste, then add noodles to mix. Lastly, add in the fried beef and vegetable mixture, mix well and remove. Serve.