

Beef Stir Fry

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/beef-stir-fry-indian-recipe>

Ingredients:

- 1 pound beef thinly sliced
- kosher salt
- black pepper
- 2 tablespoons cornstarch
- 1 tablespoon rice wine vinegar
- 1/4 cup soy sauce
- 1/2 cup beef broth
- 1 tablespoon rice wine vinegar
- 1 teaspoon minced fresh ginger
- 3 cloves garlic minced
- 2 tablespoons brown sugar
- 1/2 teaspoon chili pepper and garlic sauce
- 1 tablespoon hoisin sauce
- 1 tablespoon cornstarch
- 2 tablespoons oil
- 1 red bell pepper large, cored and thinly sliced
- 1 large carrot thinly sliced on the diagonal
- 6 ounces snow peas
- 2 green onions sliced
- rice or Noodles
- sesame seeds
- fresh cilantro or Thai Basil

Nutrition:

1. Calories: 450 calories
2. Carbohydrate: 28 grams
3. Cholesterol: 75 milligrams
4. Fat: 26 grams
5. Fiber: 4 grams

6. Protein: 26 grams
 7. SaturatedFat: 8 grams
 8. Sodium: 1360 milligrams
 9. Sugar: 10 grams
 10. TransFat: 1 grams
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