

Cumin Beef Stir Fry

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-cumin-beef-recipe>

Ingredients:

- 10 ounces beef
- 1 tablespoon soy sauce
- 1 tablespoon Chinese cooking wine
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 2 tablespoons cornstarch
- 1 egg white
- 4 cloves minced garlic
- 1 onion small size of
- 8 pieces chili pickled face heaven, ???/???
- 2 teaspoons cumin powder
- 5 pieces hot chilies dried
- oil
- beef

Nutrition:

1. Calories: 240 calories
2. Carbohydrate: 8 grams
3. Cholesterol: 50 milligrams
4. Fat: 16 grams
5. Fiber: 1 grams
6. Protein: 15 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 440 milligrams
9. Sugar: 1 grams
10. TransFat: 0.5 grams

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