

# Cambodian Pepper Beef (Lok Lak)

Yield: 4 min  
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-lok-lak-recipe>

## Ingredients:

- 1 1/8 pounds sirloin /striploin steak, cut into roughly 3cm/1½ inch cubes
- 1 tablespoon vegetable oil
- 1 red onion cut into wedges
- 1 tomato sliced
- lettuce leaves to serve
- steamed rice to serve
- marinade
- 1 tablespoon oyster sauce
- 1 tablespoon soy sauce
- 2 teaspoons dark soy sauce sweet
- 1 teaspoon pepper ground Kampot
- 1 teaspoon cornflour cornstarch
- 1/2 teaspoon baking soda
- 2 garlic cloves finely grated
- stir fry sauce
- 2 tablespoons oyster sauce
- 1 tablespoon soy sauce
- 1 teaspoon sugar
- dipping sauce
- 3 tablespoons lime juice
- 1 teaspoon pepper ground Kampot
- 1 teaspoon sea salt

## Nutrition:

1. Calories: 450 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 95 milligrams

4. Fat: 34 grams
5. Fiber: 1 grams
6. Protein: 23 grams
7. SaturatedFat: 13 grams
8. Sodium: 1870 milligrams
9. Sugar: 5 grams

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