

Beef Stir Fry with Asian sauce, sweet peas and sesame

Recipe for 4 persons

Description

Sautéed flank steak with sesame sauce, hoisin sauce and honey and topped with sweet pea, bean sprouts and stir-fried vegetables.

Note

Rice vermicelli to cook more easily if you soak them in cold water overnight. Simply cook them for less than a minute in boiling water.

Ingredients

For the stir fry

- 200 Gr Rice vermicelli
- 400 Gr Beef flank steak
- 100 Gr Sugar snap pea
- 1 Unit(s) Carrot
- 1 Unit(s) Red onion
- 1 Clove(s) Garlic
- 20 Gr Fresh ginger
- 45 Ml Soy sauce
- 45 Ml Honey
- 5 Ml Roasted sesame oil
- 20 Gr Sesame seeds
- 8 Sprig(s) Fresh cilantro

Preparation

- Preparation time **30 mins**

General preparation

Cut the flank steak into thin slices. Cut the carrot into julienne. Remove the fiber of sweet peas. Cut the pepper into small pieces. Cut red onion into cubes. Separate the coriander leaf stem and set aside. Chop the ginger.

Preparing the rice vermicelli

In plenty of boiling water, soak the rice noodles for 5 minutes. Drain well.

Preparation of beef sautéed

In a wok, drizzle of vegetable oil and saute the red onion.

To serve

Present your dish into bowls and garnish with fresh cilantro all.

Bon appétit!