

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

- 1 Prairie Street Co Beef Oyster Steak, thinly sliced
- 1 tablespoon avocado oil, plus more
- 3 cloves garlic, minced
- 2 inches ginger, slivered
- 1 large red chili, thinly sliced (seeds and ribs removed for less heat)
- 1 lb lo mein noodles, par-cooked per package instructions
- 1 cup string beans, par-cooked
- ½ cup spring onions, sliced on the bias
- 1 tablespoon chili crisp, plus more
- ¼ cup soy sauce
- ¼ cup sesame oil
- 2 tablespoons brown sugar
- Kosher salt

Preparation

- 1** Ensure all of your ingredients are prepped before you begin cooking. Prepare your stir fry sauce by adding your soy sauce, sesame oil, and brown sugar to a medium mixing bowl and whisking until the sugar has fully dissolved.
- 2** Preheat your wok or large cast iron skillet over a medium to high heat. Once your wok or skillet are hot, this moves fast!
- 3** Reduce your flame to a low to medium heat.
- 4** To your hot wok or skillet add one tablespoon of avocado oil and then your minced garlic, slivered ginger, and thinly sliced red chili. Using a long handled spatula or spoon, stir and begin to fry the ingredients so they don't burn. Add your thinly sliced Oyster Steak to your hot wok or skillet being careful not to layer the slices on top of one another. Let the slices of beef caramelize and the juices begin to fill the wok or skillet. Once the meat firms up slightly, remove the beef from the wok or skillet into a bowl and set to the side.
- 5** Increase the flame to a medium to high heat.
- 6** To the wok or skillet with the beef juices add your cook lo mein noodles. Using your long spatula or spoon, keep stirring the noodles so they begin to soak up the beef juice. Add a generous serving (about 2-3 tablespoons) of your pre-made stir fry sauce to the noodles and stir. Remove the sauced noodles from the wok or skillet into serving bowls.
- 7** Add the pre-cooked Oyster Steak back to the hot wok or skillet with your string beans, 1 teaspoon of stir fry sauce, and spring onions or scallions. Stir for a moment and then remove from heat.

Plating

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Arrange slices of the Oyster Steak with stir fry vegetables over top of your dressed lo mein noodles. Add a generous serving of chili crisp on top of the Oyster Steak and serve to your friends and family.

Bete'avon!