

BEEF IN XO SAUCE

PREP TIME 15 MIN | COOK TIME 15 MIN | SERVES 4

INGREDIENTS

Beef

- Macka's Rump Beef Strips

Other Ingredients

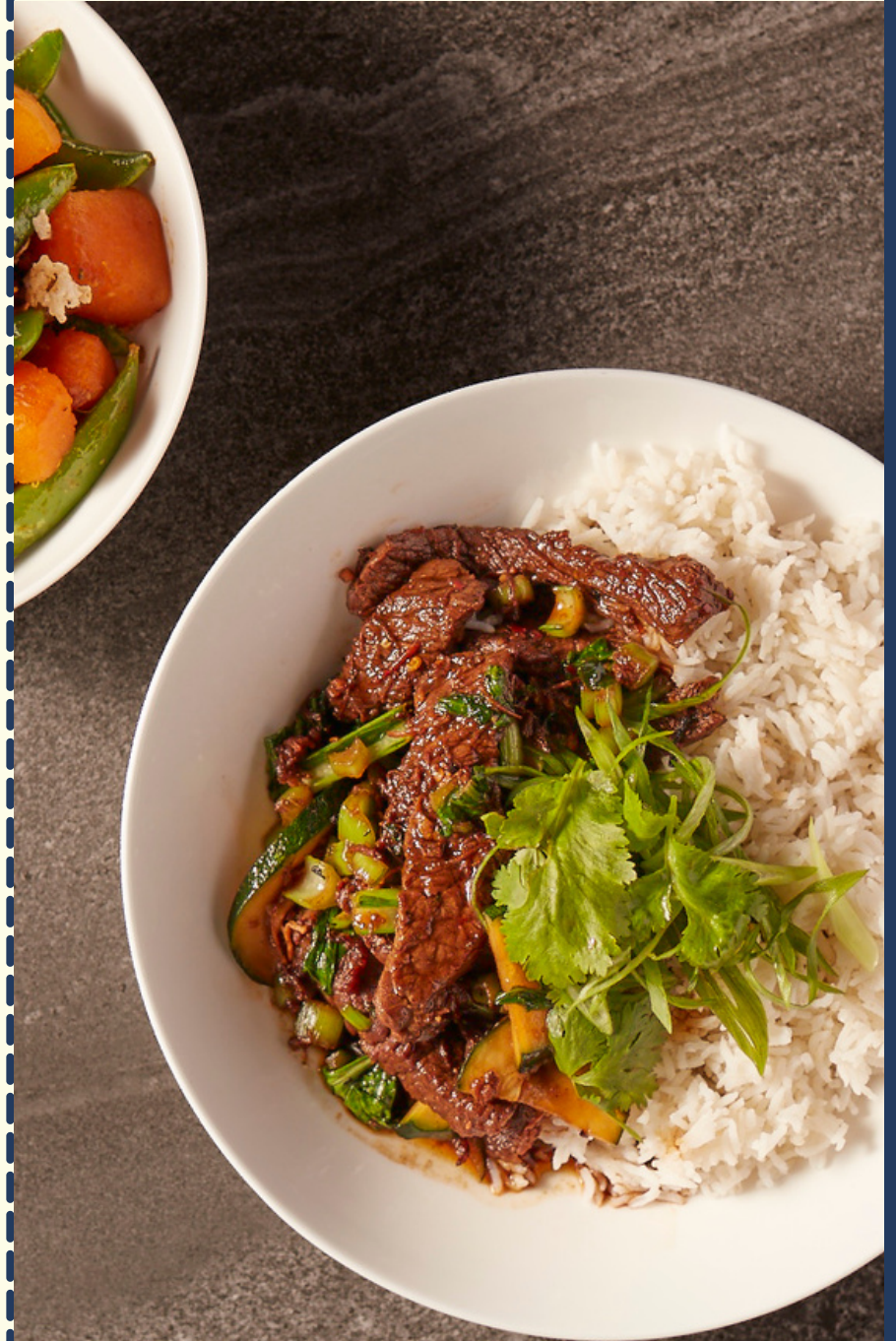
- 60g XO sauce
- 5ml sesame oil
- 10g honey
- 25mls soy sauce
- 5mls Shaoxing wine
- 5mls vegetable oil
- 5g garlic, crushed
- 5g ginger, peeled, finely sliced
- 150g choy sum, trimmed, stems and leaves chopped
- 150g zucchini, halved lengthways, sliced on the diagonal
- 10g green onions, finely sliced on the diagonal
- 5g coriander, leaves picked

METHOD

1. Combine XO sauce, sesame oil, honey, soy sauce and Shaoxing wine in a bowl. Whisk well, add beef and stir to coat.
2. Heat half the oil in a wok over high heat, add beef in batches, remove and set aside.
3. Decrease heat to medium, add remaining oil, garlic, ginger and XO mixture. Add choy sum stems and zucchini. Stir fry for 2-3 minutes or until tender.
4. Add beef, stir-fry for a further 3-5 minutes or until sauce coats beef. Add choy sum leaves, stir fry for 1-2 minutes.
5. Garnish with green onions and coriander. Serve with cooked rice and stir fried pumpkin.

Serving Suggestion

- Steamed rice
- Stir fried pumpkin



MACKA'S
AUSTRALIAN BLACK ANGUS BEEF
— Est. 1884 —

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Produced *with* **PRIDE.**

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— Est. 1884 —