

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's BEEF STRIPS STIR FRY



Tender beef strips, crisp veggies, and savory sauce come together in a quick and flavorful stir fry that's perfect over rice or noodles!

PREP TIME:	COOK TIME:	TOTAL TIME:	SERVINGS:
20 minutes	45–60 minutes	1 hr 5–20 min	6 – 8

♥ INGREDIENTS ♥

For the Beef & Marinade:

- 1 lb beef strips (sirloin or flank steak)
- 2 tablespoons soy sauce
- 1 tablespoon Worcestershire sauce
- 1 tablespoon olive oil
- 1 teaspoon garlic, minced
- ½ teaspoon black pepper
- 1 teaspoon cornstarch

For the Stir Fry:

- 1 tablespoon olive oil
- 1 small onion, sliced
- 1 red bell pepper, sliced
- 1 green bell pepper, sliced
- 1 yellow bell pepper, sliced
- 2 cloves garlic, minced
- 1 teaspoon fresh ginger, grated (or ½ teaspoon ground ginger)

Stir Fry Sauce:

- ¼ cup soy sauce
- ¼ cup beef broth
- 1 tablespoon oyster sauce (optional)
- 1 tablespoon hoisin sauce
- 1 teaspoon sesame oil
- 1 teaspoon honey or brown sugar
- 1 tablespoon cornstarch mixed with 2



♥ OPTIONAL HERBAL ADDITIONS ♥

- 1 tsp dried oregano
- 1 tsp dried basil
- ½ tsp smoked paprika
- ½ tsp garlic powder
- ½ tsp onion powder
- ¼ tsp ground cumin warmth) (optional

♥ INSTRUCTIONS ♥

1. **Marinate the Beef:** In a bowl, combine beef strips with soy sauce, Worcestershire sauce, olive oil, garlic, black pepper, and cornstarch. Toss well and let marinate for 15–30 minutes.
2. **Prepare the Sauce:** In a small bowl, whisk together soy sauce, beef broth, oyster sauce (if using), hoisin sauce, sesame oil, honey, and the cornstarch slurry. Set aside.
3. **Cook the Beef:** Heat 1 tablespoon olive oil in a large skillet or wok over high heat. Add beef strips in a single layer and cook for 2–3 minutes, stir-frying until browned and just cooked through. Remove beef from the pan and set aside.
4. **Sauté the Veggies:** In the same pan, add a little more oil if needed. Add onions, bell peppers, garlic, and ginger. Stir-fry for 3–4 minutes until veggies are crisp-tender.
5. **Combine:** Return the beef to the pan. Pour in the stir fry sauce and stir well to coat everything.
6. **Thicken the Sauce:** Cook for another 1–2 minutes, stirring constantly, until the sauce thickens and glazes the beef and vegetables.
7. **Serve:** Garnish with green onions and sesame seeds if desired. Serve hot over steamed rice, noodles, or cauliflower rice.

BUBBIE'S TIP

For extra flavor, let the beef come to room temperature before cooking and slice thinly against the grain.

♥ SERVING IDEAS ♥



Serve over steamed rice, noodles, or cauliflower rice.



Top with green onions, sesame seeds, or a drizzle of chili oil for extra flavor!

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