



XO Beef

NIBBLEDISH CONTRIBUTOR

Ingredients

- 350 grams flank steak, cut into thin strips
- 1 tablespoon dark soy sauce
- 1 teaspoon potato starch
- 2 tablespoons oil
- 2 cloves garlic, minced
- 2 tablespoons XO sauce
- 1 onion, cut in wedges
- 1 yellow pepper, sliced
- 1 teaspoon brown sugar
- 1/2 teaspoon salt
- 1 tablespoon rice wine
- 2 tablespoons potato starch

Instructions

1. Mix meat with soy sauce and potato starch. Let it marinate for 1 hour.
2. Heat oil and fry garlic and XO sauce for one minute, then add onions and yellow pepper and stir-fry 2-3 minutes.
3. Add meat and stir fry just until it loses its pink color, then add sugar, salt, and rice wine and stir another minute, then mix 2 tablespoons of potato starch with 2 tablespoons of water and pour into wok. Stir until it thickens, then serve.