Korean style stir-fry vermicelli

NIBBLEDISH CONTRIBUTOR

Ingredients

- 350 grams of beef steak, sliced
- 1/2 carrot, peeled and julienned
- 250 grams of spinach, blanched
- 6 small dried shitake mushroom, dehydrated, sliced
- 2 stalks of celery, sliced
- 150 grams of sweet potato vermicelli
- 2 eggs

Marinate:

- 1 tablespoon of soy sauce
- 1 teaspoon of sugar
- 1 teaspoon of sesame oil
- 1 clove of garlic minced
- 1 teaspoon of grated ginger

Sauce:

- 2 tablespoon of soy sauce
- 1/2 cup of beef stock
- 1 tablespoon of sesame oil
- 1 teaspoon of potato starch

Garnish:

- sesame seeds

- spring onion, sliced

Instructions

1. Mix marinate ingredients and deep in beef slices, marinate about 30 minutes.

2. Cook noodles according to instructions on the package.
3. Separate yolks from egg whites.
4. Separate bowl mix egg yolks with 1 teaspoon of water. Proceed same with egg whites.
5. Heat wok, grease it with oil, fry yolk omelet.
6. Remove from wok, clean wok with paper towel, grease and fry whites omelet.
7. Cut each omelet in half and slice.
8. Heat wok again and fry beef, till done. Remove from wok.
9. Fry carrot stripes, celery slices and shitake slices.
10. Mix sauce ingredients, add to wok, mix well.
11. Return beef to wok, add vermicelli and egg stripes.
12. Serve sprinkled with sesame and spring onion.