

HONEY SOY BEEF AND NOODLE STIR-FRY



 Serves 4

 Prep Time 10 minutes

 Cook Time 15 minutes



INGREDIENTS

- 1 Tbsp peanut oil
- 1 small red onion, thinly sliced
- 450g rump steak cut into strips
- 1 tsp minced ginger
- ½ red chilli, deseeded and finely chopped
- 4 cups (400g) prepared vegetables*
- ½ tsp ground five spice (optional)

METHOD

1. Heat peanut oil in a wok or frying pan. Add onion and stir-fry over medium heat until it begins to soften. Increase heat and add beef and stir-fry until meat browns. Reduce the heat and add ginger, chilli, prepared vegetables and five spice (optional) and continue stir-frying for a further minute.

- 210g pouch **Wattie's WOK Creations Honey Soy Stir-Fry Sauce**
 - 350g pkt Singapore noodles
 - Handful Fresh coriander leaves, chopped
 - Roasted cashew nuts, roughly chopped
2. Pour over **Wattie's WOK Creations Honey Soy Stir-fry Sauce**. Stir through and continue cooking for a further 5 minutes until meat is cooked and vegetables are tender.
 3. Remove Singapore noodles from the packets and put into a bowl. Pour over boiling water to heat the noodles. Drain. Serve stir-fry beef and vegetables over the noodles or toss the noodles through.
 4. Garnish with fresh coriander and roasted cashew nuts if wished.

TIPS

- Use a combination of your favourite vegetables such as – carrots (cut into matchsticks), broccoli florets, cauliflower florets, beans, courgettes (sliced), snow peas, mushrooms (sliced).
- Alternatively replace fresh vegetables with a 400g bag of frozen **Wattie's WOK Creations Stir-fry Vegetables**.
- Replace beef with chicken breast or pork steaks cut into strips.