

Made to Be Shared – March Recipes



Asian Flank Steak Stir-Fry

INGREDIENTS

- 4 ounces uncooked Asian rice noodles
- 2 teaspoons cornstarch
- 3 tablespoons soy sauce
- 2 tablespoons rice wine vinegar
- 2 tablespoons hoisin sauce
- 1 teaspoon minced gingerroot
- 1 teaspoon minced garlic
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 small can water chestnuts
- 1 small can bamboo shoots
- 1 can baby corn
- 1 cup chopped onion
- 1 cup chopped celery
- 1 cup shredded carrots
- 1 cup each chopped green and red peppers
- 2 teaspoons sesame oil, divided
- 1 1/2 pounds beef flank steak, cut into thin strips
- 2 tablespoons shanghai six spice **Java Rub**
- 2 teaspoons sesame seeds, toasted

DIRECTIONS

1. In a large bowl, soak noodles in boiling water for 10 minutes. Meanwhile, in a small bowl, combine the cornstarch, soy sauce, vinegar, hoisin sauce, chili garlic sauce, garlic and sweet pepper sauce, ginger, garlic, salt and pepper until blended; set aside.
2. In a large skillet or wok, stir-fry the vegetable in 1 teaspoon oil for 2-3 minutes or until crisp-tender. Remove and keep warm. Rub on shanghai spice to flank steak the cut into strips. In the same pan, stir-fry beef in remaining oil for 3-4 minutes or until no longer pink.
3. Stir soy sauce mixture and add to pan. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Drain noodles. Stir noodles and vegetables into beef mixture; heat through. Sprinkle with sesame seeds.

Enjoy our Fox Run Vineyards Semi-Dry Riesling with this Asian Flank Steak Stir Fry!

Recipe provided by Fox Run Vineyards Executive Chef Frank Caravita