

Beef In Oyster Sauce Recipe

(Neur Pad Num Mun Hoy)

THAIfood

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Note:

These are the recommended amounts required for a meal for **four** people. Please adjust the amounts accordingly for more or less people.

Ingredients:

350 grams Beef (sliced)
200 grams of Chinese Kale (1inch pieces)
1 Tablespoon Garlic (minced)
2 tablespoons Soy Sauce
1 Red Chilli (cut diagonally)
5 Spring Onions (1inch pieces)
1 Tablespoon Palm Sugar
3 Tablespoons Oyster Sauce
1 Tablespoon Cooking Wine
1 Tablespoon Cornstarch
Carrot, Broccoli and other fresh vegetables (optional)
Cooking Oil



Cooking Time: 15 minutes.

Method:

1. In a medium sized bowl, add the beef, garlic, soy sauce, sugar and cornstarch. Stir them until they are mixed well and let the mixture marinate for about half an hour.
2. Heat the cooking oil in a wok over medium heat. Add marinated beef and stir fry until nearly cooked. Then add Chinese kale, chilli, spring onions, cooking wine and oyster sauce. Stir fry until all ingredients are mixed in well and the beef is cooked thoroughly.
3. Transfer to a serving dish (over fried Chinese kale). Serve immediately with hot Jasmine rice.