

# Crispy Chilli Beef

## Ingredients

- 1 Steak
- 1 tbsp. cornflour/plain flour
- $\frac{1}{2}$  tsp Chinese five-spice powder
- Vegetable oil
- $\frac{1}{2}$  onion
- $\frac{1}{2}$  red pepper,
- $\frac{1}{4}$  red chilli,
- 1 spring onion,
- 1 garlic cloves,
- A piece of ginger,
- 1 tbsp. white wine vinegar
- 1 tbsp. soy sauce
- 1 tbsp. sweet chilli sauce
- 1 tbsp. tomato ketchup
- 2 tbsp. water
- 1 nest of noodles

## Method

1. Cut the peppers into strips.
2. Slice the onion.
3. Peel the ginger and grate.
4. Cut the garlic, chilli and spring onion finely.
5. Cut the steak into strips
6. In a plate add the steak, flour and the Chinese five-spice powder mix well.
7. Heat oil then add the beef and fry until golden and crisp.
8. Put the beef in a plate
9. Cook the noodles and leave in the water once they start boiling.
10. Fry the onion, pepper, red chilli, garlic, ginger. Stir-fry for 3 mins to soften.
11. Add the white wine vinegar, soy sauce, sweet chilli sauce and tomato ketchup, water.
12. Add the beef and noodles and toss well.
13. Sprinkle spring onion on top and additional fresh chilli if you need.