

Pineapple, beef & ginger stir fry

Ingredients

- 100g rump steak
- 2 tbsp soy sauce
- 1 tsp soft brown sugar
- 1 tsp chilli sauce
- 1 tsp rice wine vinegar
- 1 tsp vegetable oil
- A piece of ginger
- $\frac{1}{2}$ a carrot
- 1 spring onions
- 50g pineapple
- handful coriander leaves
- 1 nest of noodles
- $\frac{1}{4}$ piece of chilli
- $\frac{1}{2}$ an onion
- 1 garlic clove

Method

1. Slice the beef thinly.
2. In a bowl add the steak, soy sauce, sugar, chilli sauce and vinegar together and mix well.
3. Peel and cut the ginger into matchsticks.
4. Peel and cut the carrot into matchsticks.
5. Slice the onion.
6. Cut the pineapple into chunks.
7. Cut the garlic, chilli and spring onion really finely.
8. Fry the steak when it starts browning take it out and put it in a plate.
(Keep the marinade)
9. Cook the noodles once they begin boiling turn them off.
10. Add a bit more oil and fry the carrot, ginger, onion, garlic for a few minutes.
11. Add the spring onions, chilli and pineapple,
12. Add the steak back to the pan and mix well, cook for a couple minutes.
13. Add any remaining marinade and cooked noodles.
14. Stir gently and leave until the marinade becomes thick and everything is hot.
15. Serve sprinkled with coriander.