

Szechuan Beef



Submitted by: Christine
Rated: 4 out of 5 by 39 members

Prep Time:
10 Minutes
Cook Time:
10 Minutes

Ready In: 40 Minutes
Yields: 6 servings

"Sliced sirloin is marinated in soy sauce spiced with red pepper and garlic, then stir fried with broccoli, onion, water chestnuts and peanuts."

INGREDIENTS:

1 pound sirloin steak, cut into bite size strips	2 tablespoons vegetable oil
1 tablespoon soy sauce	3 cups fresh broccoli florets
2 teaspoons cornstarch	2 small onions, cut into wedges
1/4 teaspoon crushed red pepper	1 (8 ounce) can water chestnuts, drained
1 clove garlic, minced	1/4 cup chicken broth
	1/2 cup peanuts

DIRECTIONS:

1. Toss beef with soy sauce, cornstarch, crushed red pepper and garlic in non-metal bowl. Cover and refrigerate 20 minutes.
2. Heat oil in wok or large skillet over high heat. Stir fry beef until no longer pink, 5 minutes. Stir in broccoli, onions and water chestnuts; cook 2 minutes. Pour in broth, and bring to a boil. Stir in peanuts, cook one minute more, and serve.

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