



## Mongolian Beef

### INGREDIENTS

For the Beef:

- 1 Pound Flank Steak  
(sliced against the grain)
- 2 Tablespoons Cornstarch
- 2 Tablespoons Vegetable Oil

For the Sauce:

- 1 Teaspoon Garlic (minced)
- 1 Teaspoon Ginger (minced)
- 1/4 Cup Shoyu
- 1/4 Cup Brown Sugar
- 4 Green Onions (sliced, for garnish)

### INSTRUCTIONS

1. Prepare the meat: Place the beef and cornstarch in a zip top bag, seal, and shake to coat. Set aside.
2. Prepare the sauce: In a small bowl add shoyu, sugar, garlic, and ginger. Mix to combine.
3. Cook the beef: Heat 1 tablespoon of oil in a skillet or wok. Add the coated beef and cook until browned and slightly crispy, about 2-3 minutes on each side. Remove from the pan and set aside.
4. Make the sauce: Turn the heat down to medium high. Pour in the prepared sauce and cook until thickened, about 2-3 minutes.
5. Combine and cook: Return the beef to the pan. Toss to coat evenly. Add the green onions and simmer until cooked through, about 2-3 minutes. Enjoy!

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This special Bites on a Budget recipe was created by Relle Lum, local chef and owner of popular recipe blog Keeping It Relle. Visit her site [KeepingItRelle.com](https://keepingitrele.com) for tips on this recipe or for more delicious, budget-friendly dishes!