Main dishes / United States

# Black Pepper Beef and Snap Pea Stir-Fry

Thin slices of flank steak seared in a smoking-hot pan and tossed with crisp snap peas and onion in a savory oyster-soy glaze loaded with coarsely cracked black pepper that tingles more than it burns.

**Time** 35 min **Servings** 4

## What you'll need.

- [ ] 500 g Flank steak, sliced 5 mm thick against the grain
- [ ] 15 ml Shaoxing wine
- [ ] 30 ml Oyster sauce
- [ ] 5 g Sugar
- [ ] 4 g Cornstarch (for the sauce)
- [ ] 45 ml Neutral oil with a high smoke point
- [ ] 150 g Yellow onion, cut into 2 cm wedges and separated
- [ ] 10 g Fresh ginger, minced
- [ ] 15 ml Soy sauce (for the marinade)
- [ ] 8 g Cornstarch (for the marinade)
- [ ] 15 ml Soy sauce (for the sauce)
- [ ] 2 tsp Black peppercorns, coarsely cracked
- [ ] 60 ml Water
- [ ] 300 g Sugar snap peas, strings removed
- [ ] 3 cloves Garlic, minced

## Let's make it.

01 Toss the sliced beef with the soy sauce, Shaoxing wine and cornstarch until every slice is coated and the liquid has been absorbed. Let stand 15 minutes at room temperature while you prep everything else. (Partly freezing the steak for 20 minutes beforehand makes thin slicing much easier.)

02 In a small bowl, stir together the oyster sauce, soy sauce, sugar, cracked black pepper, cornstarch and water until the cornstarch dissolves. Keep a spoon in it — it settles and needs a final stir before using.

03 Heat a wok or 12-inch (30 cm) skillet over high heat until a drop of water vaporizes instantly. Add 1 tbsp oil, swirl, and add half the beef in a single layer. Sear untouched 60 seconds until browned underneath, then toss 30 seconds more until just barely pink. Transfer to a plate. Repeat with another 1 tbsp oil and the rest of the beef.

04 Add the remaining 1 tbsp oil to the hot pan. Add the onion and snap peas and stir-fry 2 minutes until the peas are bright green and blistered in spots. Add the garlic and ginger and toss 30 seconds until fragrant.

05 Return the beef and its juices to the pan. Stir the sauce and pour it in, tossing constantly for 30–60 seconds until it bubbles, thickens and turns glossy, coating everything. Serve right away over steamed rice.

**Recipe & provenance** ForkRecipe Kitchen / ForkRecipe / FoodML and contributors / CC BY-SA 4.0.
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Servings are an estimate; check quantities in the source recipe.
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