

Mongolian Beef

Authentic Mongolian Beef recipe with tender flank steak in sweet-savory sauce. Restaurant-quality takeout at home in just 15 minutes!

1h

PREP

15 min

COOK

1h 15min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 lb steak
- 3 tbsp olive oil
- 1 tbsp corn starch
- 2 tbsp brown sugar
- 1 cup water
- 1 cup soy sauce
- 2 clove garlic
- 2 shallot
- 1 tsp fresh root ginger
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp crushed red pepper

Instructions

1 Prepare the beef

Slice 1 lb flank steak against the grain into ¼-inch thick strips. Place beef strips in a bowl with 1 tablespoon soy sauce, 1 tablespoon cornstarch, and marinate for 30 minutes at room temperature.

2 Make the sauce

Whisk together 1 cup soy sauce, 1 cup water, 2 minced garlic cloves, 1 teaspoon grated fresh ginger, 1 teaspoon brown sugar, and 1 teaspoon sesame oil in a small bowl until sugar dissolves completely.

3 **Prepare aromatics**

Slice 2 green onions diagonally into 1-inch pieces, separating white and green parts.

4 **Sear the beef**

Heat 3 tablespoons vegetable oil in a wok or large skillet over high heat until oil shimmers and just begins to smoke. Add half the marinated beef in a single layer without overlapping pieces.

5 Sear beef undisturbed for 1-2 minutes until golden brown on bottom. Stir-fry for 30 seconds more until beef is browned on all sides but still slightly pink inside. Transfer to a plate and repeat with remaining beef.

6 **Finish the dish**

Return all beef to the wok and add white parts of green onions. Stir-fry for 30 seconds until fragrant.

7 Pour in the prepared sauce and stir constantly for 2-3 minutes until sauce thickens and coats the beef with a glossy finish.

8 Remove from heat and stir in green parts of onions. Serve immediately over steamed rice.

Tips

Freeze the flank steak for 20-30 minutes before slicing to firm it up, making thin, even cuts much easier to achieve.

Always slice against the grain - look for the long muscle fibers in the meat and cut perpendicular to them for maximum tenderness.

Pat the marinated beef dry with paper towels before cooking to ensure proper searing and prevent oil splatter.

Have all ingredients prepped and ready before you start cooking, as the actual stir-frying happens very quickly at high heat.

Use a wok or large skillet to give the beef plenty of room - cramped conditions lead to steaming instead of searing.

Don't move the beef around too much during the first minute of cooking - let it develop that golden crust undisturbed.

If your sauce seems too thin, make a quick cornstarch slurry with 1 teaspoon cornstarch and 2 teaspoons cold water to thicken it.

Taste and adjust the sauce before serving - you may want to add more soy sauce for saltiness or brown sugar for sweetness to suit your preferences.