

Mongolian Beef

- 1 Tbsp ginger garlic paste
 - 1 Tbsp sunflower oil
 - 1/2 cup (120 g) soy sauce
 - 1/2 cup (120 g) water
 - 1/2 cup (100 g) brown sugar
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 - 1.5 lb g flank steak or flat iron
 - 1/4 cup cornstarch
 - 1/4 cup sunflower oil
 - 8 green onions, sliced 1" pieces
 - pinch of red pepper flakes, optional
 - sesame seeds
- Heat 1 Tbsp sunflower oil in a medium saucepan over medium heat. Add ginger and garlic and stir for 30 seconds.
 - Add soy sauce, water, and brown sugar. Bring to a boil and simmer until thickened some, 10 to 15 minutes.
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 - Slice flank steak against the grain into 1/4-inch slices evenly (need to be bite-sized).
 - Toss flank steak with cornstarch and let sit 10 to 15 minutes.
 - Heat oil in a large deep skillet pan over medium-high heat until shimmering.
 - Add beef and cook 2-3 minutes, until almost brown and crispy, flipping pieces over to cook both sides. (may have to cook in 2 batches)
 - Remove meat with a slotted spoon and discard cooking oil. Place meat back in pan along with sauce and cook over medium heat for 1 minute, stirring to coat meat.
 - Add red pepper flakes, sesame seeds and green onions and remove from heat.