

# Black Bean Beef Stir Fry

SERVING  
2 people

COOK TIME  
15 min



## Ingredients

- 400g rump steak
- 1 tbsp cornflour
- 1 tbsp peanut oil
- 2 tsp minced garlic
- 1 tsp minced ginger
- 1 Simply Salads Stir Fry Vegetables
- ½ cup black bean sauce
- 1 tsp sesame oil
- 1/3 cup water
- 1 spring onion, chopped
- 1 cup steamed white rice (optional)

## Method

Slice rump steak thinly. Toss in cornflour.

Heat peanut oil in wok or frypan over high heat. Add rump steak and fry for a few minutes until cooked through. Remove from heat.

Add garlic and ginger and sauté for 2 minutes until fragrant. Add stir fry vegetables and cook for one minute to soften. Return beef to pan.

Add black bean sauce, sesame oil and water. Cook for a further 3-4 minutes until sauce has thickened slightly. Serve as is, or with steamed white rice.