

*East West Bake Cooking Show*

## ROAST BEEF STIR-FRY

*Chef Norman Musa*

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### Episode 10 – Roast Beef Stir-fry

by Chef Norman Musa

Serves 2

*Ingredients*

2 tbsp vegetable oil

2 garlic cloves, finely chopped

4 sprigs of fresh coriander, plus extra to garnish and leaves picked

1 red chilli, thinly sliced

400g roast beef, thinly sliced

1 tbsp chilli sambal

2 tbsp oyster sauce

2 tbsp soy sauce

2 handfuls of kale

1 medium onion, sliced

1 spring onion, diagonally sliced

Heat a wok or large frying pan until smoking hot. Pour in the oil and swirl around the pan, then tip in garlic, coriander, chilli and beef. Cook, stirring all the time, until the meat is well coated, then pour over the chilli sambal, oyster sauce and soy sauce. Cook for 1 minute then add the kale and onion. Fry until both vegetables are wilted, about 2-3 minutes. Turn off the heat and transfer to a serving bowl. Garnish with spring onion and fresh coriander. Serve with rice.

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