



As seen on:



## Black Bean, Beef and Green Pepper Stir-fry

### Serves 4

400g lean beef steak, sliced  
 2 green capsicums, cut into wedges  
 3cm ginger, cut into thin matchsticks  
 2 cloves garlic, chopped  
 2 tablespoons peanut oil  
 2 tablespoons **Lee Kum Kee Black Bean Sauce**

1 teaspoon **Lee Kum Kee Pure Sesame Oil**  
 1/4 cup Chinese rice wine  
 1 teaspoon cornflour  
 1 tablespoon water  
 3 spring onions, sliced  
 Handful snow pea shoots or mung bean sprouts  
 1 red chilli, sliced

Toss sliced beef, capsicum, ginger and garlic together.

Heat oil in a wok or large fry-pan on high until the oil is almost at smoking point. Add the beef, capsicum, ginger and garlic. Stir-fry on high heat for 2-3 minutes until the beef is just cooked through.

Add the **Lee Kum Kee Black Bean Sauce**, **Pure Sesame Oil** and rice wine, tossing with the beef and capsicum for another minute.

Mix cornflour and water together well before adding to the pan.

Finally, add spring onions, snow pea shoots and chilli, tossing together quickly before turning off the heat.

Garnish with snow pea shoots and serve with steamed rice or noodles.



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