

Beef Stir Fry with Basil



Ingredients

SAUCE

- 5 tbsp soy sauce
 - 2 tsp fish sauce
 - 2 tsp RoniB's Kitchen Garlic Chilli Paste
 - 4 tbsp soft brown sugar
 - 2 tbsp water

 - 1 tsp cooking oil
 - 500g minced beef
 - 1 onion, thinly sliced
 - 2 garlic cloves, minced
 - 1 red pepper, deseeded and thinly sliced
 - 1/2 tsp dried basil
 - salt & pepper to taste
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Mid-week meal sorted!
Quick & easy.

Method

1. Heat oil in a pan over medium heat
2. While waiting for the pan to heat up, mix together the ingredients for the sauce in a bowl. Set aside.
3. Add the minced beef to the pan, making sure to break it up into small pieces. Cook until browned, about 5-8 minutes.
4. Add the sauce mixture and dried basil leaves. Stir and combine well. Cook for another 2-3 minutes
5. Adjust seasonings. Add salt & pepper to taste.
6. Serve with rice.

