

# **Beef Yakisoba**

written by The Recipe Exchange | April 7, 2020

## **Ingredients**

1 Tbls. sesame OR peanut OR vegetable oil  
1/2 lb. sirloin OR top blade steak – cut into tiny pieces OR thin strips  
2 Tbls. minced garlic  
2 tsp. minced ginger  
8 oz. fresh mushrooms – sliced thin  
1/2 cup matchstick/julienne carrots  
3-6 green onions – ends trimmed, sliced  
4 bundles yakisoba noodles  
1/4 cup sesame oil  
1/4 cup soy sauce  
2 Tbls. oyster sauce  
1/4 tsp. white pepper

## **Directions**

Bring a large pot of water to a boil; keep warm.

Heat 1 Tbls. oil in a wok over medium-high heat.

Add beef to wok, then garlic and ginger; stir-fry for 2 minutes.

Add mushrooms, carrot, and onions to wok; stir-fry for 2 minutes.

Drop noodles into boiling water; cook for 1 minute; drain, rinse with cold water, and drain again; return noodles to pot and toss with 1/4 cup sesame oil.

Stir coated noodles, soy sauce, oyster sauce, and pepper into wok; stir-fry for 1 minute.

Serve immediately.