

# Stir-Fry Beef With Chinese Green Beans

Based on <https://www.thespruceeats.com/beef-with-chinese-green-beans-694109>

## Ingredients

- 3/4 pound flank steak
- 3/4 tsp baking soda
- 3/4 pound green beans
- 1 tablespoon dark soy sauce
- 1 teaspoon light soy sauce
- 1/2 teaspoon granulated sugar
- 4 tablespoons peanut oil, or vegetable oil, for stir-frying
- 1 tablespoon finely chopped garlic
- 1 tablespoon finely chopped ginger
- 2 medium scallions, white parts only, finely chopped
- 1 to 2 teaspoon chili paste, to taste
- 1 tablespoon Chinese rice wine, or dry sherry
- Freshly ground black pepper, to taste
- Kosher salt, to taste
- 1/2 teaspoon sesame oil, optional

## Steps to Make It

1. Cut the beef across the grain into very thin strips about 2 inches long.
2. Combine beef with baking soda and mix thoroughly. Let sit 20-30 minutes, then rinse and pat dry.
3. Wash the green beans, drain thoroughly, and trim the ends. Cut the green beans on the diagonal into slices approximately 2 inches long.
4. In a small bowl, combine the dark soy sauce, light soy sauce, and sugar. Set aside.
5. Heat the wok over medium heat. When hot, add 2 tablespoons of oil, drizzling the oil down the sides of the wok.
6. When the oil is hot, add the green beans. Stir-fry for 7 to 10 minutes, until their skins pucker and turn brown and the green beans are tender without being mushy. Remove the beans from the wok.
7. Heat the remaining 2 tablespoons oil in the wok on high heat, drizzling the oil down the sides of the wok. When the oil is hot, add the garlic, ginger, and scallions. Stir-fry for a few seconds, then add the chili paste and stir-fry for a few more seconds until aromatic.
8. Add the beef strips to the wok. Sear briefly without moving, and then stir-fry until the beef changes color. Splash the beef with the rice wine while cooking.
9. Add the green beans and the sauce. Stir in the scallions. Taste and adjust seasoning, adding black pepper to taste, and salt if desired.
10. Remove from the heat and add sesame oil if using. Serve hot.