

SOY SAUCE CABBAGE AND BEEF STIR FRY



SERVING SIZE

4



INGREDIENTS

ITEM

Sesame Oil
Chili Garlic Paste (Optional)
Fresh Ginger, Minced
Garlic Cloves, Minced
Ground Sirloin

QUANTITY

1 Tbsp.
1 Tbsp.
1 Tbsp.
2
1 Lb.

ITEM

Salt And Pepper
Napa Cabbage, Chopped
Water
Soy Sauce
Vinegar

QUANTITY

To Taste
6 Cups
½ Cup
¼ Cup
¼ Cup



PREPARATION

- Heat sesame oil in a large skillet or wok over medium-high heat.
- Add garlic, ginger, and chili garlic paste (if using). Cook for 1 minute until fragrant.
- Add ground sirloin. Season lightly with salt and pepper.
- Cook, breaking up the meat, until browned and cooked through, about 5-6 minutes.
- Stir in chopped napa cabbage. Cook for 3-4 minutes until slightly wilted.
- Pour in water, soy sauce, and vinegar. Stir well to coat.
- Let simmer for 5 minutes until the cabbage is tender and flavors blend.
- Taste and adjust seasoning with extra salt, pepper, or soy sauce as desired.
- Serve hot and enjoy!