



Beef Lo Mein

This mind-blowing beef lo mein recipe is full of flavor and way better than the restaurant version.

SOURCE SPICETHEPLATE.COM | SERVINGS 1
PREP 15 MINS | COOK 15 MINS | TOTAL 30 MINS

57g beef, cut into long pieces
1 serving Lo Mein noodles
1 red banana pepper, cut into long pieces
1 green banana pepper, cut into long pieces
half onion, sliced
3-4 cloves garlic, sliced
2 tablespoons oil
a touch of black pepper
a touch of toasted sesame seeds for topping optional

FOR MARINATING THE BEEF:
a touch of salt
1 tablespoon soy sauce
1 tablespoon cooking wine

FOR SEASONING:
½ tablespoon oyster sauce or hoisin
1 tablespoon dark soy sauce
1 tablespoon cooking wine
a touch of sugar

- 1 Marinate the beef with salt, soy sauce and cooking wine for about 10 minutes.
- 2 Cook the Lo Mein noodles following the direction, rinse under cold water, drain well and set aside.
- 3 Mix oyster sauce, dark soy sauce, cooking wine and sugar in a container for later use.
- 4 Heat pan under medium-high heat, add 1 tablespoon of oil into the pan and stir in the beef, cook for about 2 minutes until the color has changed, set the beef aside.
- 5 Add another 1 tablespoon of oil into the pan and add in the onion, sauté for about 2 minutes until browned, add the peppers and garlic into the pan, continue stir-frying for another 2-3 minutes until soft. Stir the cooked beef back into the pan and cook for another 1 minute.
- 6 Carefully add the noodles into the pan and pour the sauce evenly around the pan.
- 7 Turn to high heat, stir-fry the noodles for about 2 minutes until heated through (make sure all the ingredients are mixed well and the sauce is evenly distributed, recommend to use a long chop stick for stir-frying the noodles)
- 8 Sprinkle the black pepper around the pan, cook for another 1 minute.
- 9 Top with toasted sesame seeds to serve (optional)

Mix it up: spring onions instead of the green pepper, add shredded white cabbage for more bulk

Spice it up: add chilli sauce (or oil?) to the seasoning.