



Beef Lo Mein

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

SOURCE [SPICETHEPLATE.COM](https://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.