

Stir-fried shredded beef and leek in spicy sauce

Serves 4/ 4人份

Recipe by Chef Tan Yong Hua

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Ingredients:

Beef	180g, shredded
Leek	30g
Bell Pepper Green	20g
Bell Pepper Red	20g
Garlic	2 pieces
Onion	20g
Oyster Sauce	1 tablespoon
Chilli Powder	½ teaspoon



Method:

1. Heat oil in wok, add shredded beef and stir fry for about 15 seconds. Place it aside.
2. Heat a little oil in the wok and add garlic and onion and fry until fragrant. Then add leek, red bell pepper and green bell pepper and stir fry for about one minute. Add the shredded beef and seasonings and stir fry until mixed.

爆炒辣酱碎牛肉和韭菜

牛肉180克
韭菜30克
绿色甜椒20克
红色甜椒20克
大蒜2片
洋葱20克
蚝油1汤匙
辣椒粉半茶匙

1. 在镬中把油加热，加入碎牛肉炒约15秒。把它搁置一旁备用。
2. 把少许油在锅里加热，并加入大蒜和洋葱爆香。然后加入韭菜、红甜椒和绿甜椒拌炒约1分钟。加入碎牛肉和调味料，拌炒直到混合好。