

CopyCat Panda Express Beijing Beef

Ingredients

1 pound flank steak
1 cup canola oil
4 cloves garlic minced
1 yellow onion sliced
1 pieces red bell pepper cut into 1"
1/4 cup cornstarch divided
1/4 teaspoon salt
3 egg whites beaten
1 teaspoon cornstarch
1/2 cup water
1/4 cup sugar
3 tablespoons ketchup
6 tablespoons Hoisin sauce
1 tablespoon low sodium soy sauce
2 teaspoons oyster sauce
4 teaspoons sweet chili sauce
1 teaspoons crushed red peppers
2 tablespoons apple cider vinegar

Directions

Cut the flank steak against the grain into thin $\frac{1}{4}$ inch slices.

In a medium sized bowl add the beef, egg, salt and 1 teaspoon cornstarch and let marinate for 30 minutes to an hour.

To make the Beijing Beef Sauce, in a small bowl whisk together the $\frac{1}{2}$ cup water, $\frac{1}{4}$ cup sugar, ketchup, hoisin, soy sauce, oyster sauce, sweet chili sauce, crushed red peppers and apple cider vinegar.

After the beef has finishing marinating add 2 tablespoons

cornstarch to a bowl, add the marinated beef (discard the extra marinade).

Heat a small saucepan with the oil on medium-high (I use a small saucepan so that I can get a deep fry on this without using a lot of oil. So I fry in small batches, if you don't mind using more oil, go for a bigger pot and you can fry these up much faster).

With the last two tablespoons of cornstarch toss the beef one last time and shake off any excess cornstarch.

Fry the slices, in batches, until golden brown (2-3 minutes).

Heat a large pan on high heat and use two tablespoons of the oil you just fried the beef in.

Add the onion and bell pepper and cook for 2-3 minutes, until it just starts caramelizing on the edges.

Add the garlic in and continue to cook a few more seconds until fragrant.

Remove the veggies and put them with the beef on a plate.

Add the Beijing Beef sauce to the large pan and cook on high until it thickens, about 3-5 minutes.

Add the beef and vegetables into the sauce and toss to combine.

Serve immediately.