



Asian Szechuan Stir Fry Recipe Beef Stir fry with vegetables in Spicy Szechuan Sauce

Hot and spicy tender sliced beef stir fried with red and green bell peppers, onions and celery in spicy Szechuan sauce and garnished with fried chow mein noodles.



Ingredients: For 2 servings

- 12 oz. Beef, sliced 1/4"x2" strips, marinated and velvetized (see below)
- 2 tsp. Garlic Ginger Infusion ([see recipe](#))
- ½ C. **Spicy Szechuan Sauce** ([Starport 322](#))
- 1 ea. Red bell pepper, sliced
- 1 ea. Green bell pepper, sliced
- 1 stalk Celery, cut match stick
- ¼ ea. Onion sliced
- ½ C. Crunchy Chow Mein Noodles, optional
- 2 Tbsp. Corn oil

Instructions:



1. Marinate and velvetize sliced beef as instructed below.
2. Heat a pan or wok at high heat; add oil then onions, celery, red and green bell peppers let sear about 30 seconds before stirring. Add Garlic Ginger Infusion and sauté 30 seconds.
3. Add velvetized beef and let sear about 30 seconds, stir-fry another 30 seconds.
4. Add **Spicy Szechuan Sauce** continue sauté until steaming hot.
5. Remove and place on plate and garnish with crunchy chow mein noodles.
6. Serve with hot steaming rice.

Beef Marinade and Velvetization:

1. To marinate: For 10 lbs. sliced beef, add 0.4 lb. (7/8 C.) **Marinade Seasoning** (Starport 356), 1¼ C. water and 1 C. corn oil. Mix well and marinate for 30 minutes or more.
2. To velvetize: Oil blanch beef in deep fryer at 350°F in 2-pound batches for 60-80 seconds, un-clumping the beef pieces with tongs. Beef will NOT be fully cooked. Remove and drain.
3. When cool, place in covered container and refrigerate until ready to use. Make batch daily.