

Korean-style Spicy stir-fry Udon with Beef

Yield: 18 oz portion



Ingredients:

Beef, slice thin	4 oz
Minced Garlic	1 tsp/ 1.5 oz
White Onion, sliced	1/4 (1.5 oz)
Amoy frozen Udon	5 oz
Red Bell Pepper, sliced	1/2 (3.5 oz)
Green Onion, sliced	1 shoot
Vegetable Oil	2 Tbsp
Roasted Sesame Seed for garnish	

Seasonings for beef:

AMOY Chinese Stir-fry Sauce	2 Tbsp
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Sauce:

AMOY Chinese Stir-fry Sauce	1 1/3 Tbsp
Sriracha (Hot chill sauce)	1/4 tsp
Hot Chili Oil	1/4 tsp
Salt	1/2 tsp

Preparation:

1. Slice beef thin, marinate with **Amoy Chinese Stir-fry sauce** for 30-45 minutes.
2. Heat oil, add garlic and beef, stir fry beef with 2 Tbsp Amoy Chinese stir-fry sauce and set aside.
3. Blanch Amoy frozen Udon in boiling water for 5 minutes, drain and rinse in cold water.
4. Heat 2 Tbsp of oil in wok, add Udon and stir fry until thoughtfully heated, add onion, red pepper and sauce. Stir-fry 1 minute. Add beef, stir in green onion. Serve hot and garnish with sesame.