

## Fried Wide Rice Noodles with Beef Recipe

### Ingredients:

250 g sirloin beef  
2 tablespoons Shaoxing rice wine or Chinese cooking wine  
1½ tablespoons very finely grated ginger  
1 teaspoon black pepper  
2 tablespoons oyster sauce  
2 tablespoons sesame oil  
2 teaspoons cornstarch  
4 tablespoons vegetable oil  
500 g fresh wide rice noodles (hor fun)  
2 tablespoons dark soy sauce  
150 ml water  
3 scallions, sliced into 5-cm lengths  
pickled green chilies, to serve

### Method:

Slice beef into thin strips. Mix with wine, ginger, pepper, oyster sauce and sesame oil, then set aside to marinate, covered and refrigerated, for at least 20 minutes and up to 3 hours. When ready to cook, mix cornstarch into beef. Heat 3 tablespoons vegetable oil in a wok over high heat until smoking and quickly fry wide rice noodles with dark soy sauce for 2 minutes, tossing vigorously, until slightly browned. Remove from wok.

Add remaining oil to wok and fry beef for 2 minutes. Add water and wide rice noodles and fry 1 minute, then add scallions and toss well for 30 seconds more to wilt them. Serve immediately with pickled green chilies on the side.

**Note:** Wide rice noodles are broader than rice noodles. If you cannot find the former, use the widest rice noodle you can find.